

## ALE2

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU ---
- SRM **11.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal jasny	1.7 kg (37.8%)	80 %	35
Liquid Extract	Bruntal Pale Ale	1.7 kg (37.8%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.8 kg (17.8%)	80 %	30
Sugar	Cukier trzcinowy	0.3 kg (6.7%)	90 %	5

### Yeasts

Name	Type	Form	Amount	Laboratory
S-04	Ale	Slant	30 ml	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	15 g	Boil	60 min
Water Agent	CaSO4	10 g	Boil	60 min
Other	Platki owsiane	150 g	Boil	20 min