

ALE2

- 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 |