

## (Arcy)chmielone - Polskie Pale Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **48**
- SRM **9.1**

### Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (89.5%)	81 %	26
Dry Extract	Gozdawa ekstrakt słodowy superjasny suchy	0.2 kg (10.5%)	99 %	9

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	16 g	60 min	4 %
Boil	Marynka	16 g	30 min	10 %
Aroma (end of boil)	Mosaic	8 g	10 min	10 %
Dry Hop	Lublin (Lubelski)	20 g	4 day(s)	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Fermentis