

# Jasne Ale

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **20**
- SRM **9.3**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **1 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Jasny	1.7 kg (50%)	80 %	25
Liquid Extract	Bruntal Pale Ale	1.7 kg (50%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7.5 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.3 g	Safale