

pale ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **46**
- SRM **11.3**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------|---------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 3.4 kg (100%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Aroma (end of boil) | Cascade | 25 g | 10 min | 6 % |
| Boil | Lublin (Lubelski) | 10 g | 30 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 12 g | 10 min | 4 % |
| Boil | junga | 20 g | 60 min | 10 % |
| Boil | junga | 10 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |