

# polskie jasne ale

- Gravity **11.7 BLG**
- ABV ---
- IBU **34**
- SRM **7.3**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (50%)	85 %	35
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (50%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %
Boil	Marynka	13 g	20 min	8.5 %
Aroma (end of boil)	Lubelski	20 g	5 min	4 %
Aroma (end of boil)	Marynka	22 g	5 min	8.5 %
Dry Hop	Lublin (Lubelski)	30 g	4 day(s)	3.8 %
Dry Hop	Marynka	25 g	4 day(s)	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min