

## polskie pale ale

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- Gravity **11.4 BLG**
- ABV ---
- IBU **55**
- SRM **10.4**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Fermentables

| Type           | Name             | Amount        | Yield | EBC |
|----------------|------------------|---------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 1.7 kg (100%) | 80 %  | 35  |

### Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Marynka           | 25 g   | 60 min   | 7.7 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g   | 20 min   | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g   | 7 min    | 4 %        |
| Dry Hop             | Cascade           | 25 g   | 5 day(s) | 6 %        |