

## #35 Ale Muszkieter

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **22**
- SRM ---
- Style **Old Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	polding pale ale	1.3 kg (45.6%)	78 %	---
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Grain	slod	0.25 kg (8.8%)	81 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	10 g	60 min	8.8 %
Boil	Tomyski	20 g	20 min	4.9 %
Boil	Aramis	20 g	10 min	5.5 %
Dry Hop	Aramis	10 g	3 day(s)	5.5 %
Dry Hop	Tomyski	30 g	3 day(s)	4.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	30 ml	wlasne