

## #4 Polskie ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **13.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (81%)	80 %	45
Grain	Strzegom Bursztynowy	0.25 kg (11.9%)	30 %	49
Steeping				
Dry Extract	Gozdawa ekstrakt słodowy superjasny suchy	0.15 kg (7.1%)	99 %	9

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Sybilla	10 g	1 min	6.9 %
Aroma (end of boil)	Tomyski	10 g	1 min	3.8 %
Boil	Sybilla	15 g	10 min	6.9 %
Boil	Tomyski	10 g	10 min	3.9 %
Boil	Sybilla	10 g	60 min	6.9 %
Dry Hop	Sybilla	20 g	3 day(s)	6.9 %
Dry Hop	Tomyski	10 g	3 day(s)	3.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis