

#6 pale ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **31**
- SRM **12.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **45 min**
- Evaporation rate **15 %/h**
- Boil size **14.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|--------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (85%) | 80 % | 45 |
| Grain | Strzegom Bursztynowy | 0.3 kg (15%) | 50 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Sybilla | 10 g | 45 min | 6.9 % |
| Boil | Sybilla | 10 g | 10 min | 6.9 % |
| Boil | East Kent Goldings | 10 g | 10 min | 5.1 % |
| Boil | Cascade | 13 g | 10 min | 5.8 % |
| Aroma (end of boil) | Sybilla | 10 g | 1 min | 6.9 % |
| Aroma (end of boil) | East Kent Goldings | 20 g | 1 min | 5.1 % |
| Aroma (end of boil) | Cascade | 30 g | 1 min | 5.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 5.5 g | --- |