

## #6ALEv2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **11**
- 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	3.4 kg (86.1%)	78 %	40
Grain	SŁÓD KARMELOWY Viking Malt	0.25 kg (6.3%)	75 %	30
Sugar	cukier	0.3 kg (7.6%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.7 %
Boil	Cascade	20 g	10 min	6.6 %
Aroma (end of boil)	Cascade	30 g	1 min	6.6 %
Dry Hop	Cascade	50 g	4 day(s)	6.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis