

# JO!? POLISH PALE ALE

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **8.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (100%)	80 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	10.5 %
Boil	Sybilla	10 g	30 min	6 %
Whirlpool	Sybilla	15 g	15 min	6 %
Boil	Sybilla	25 g	5 min	6 %
Dry Hop	Sybilla	50 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Notes

- Zadanie drożdży : 21-07-2018  
Chmielenie na zimno: 04-08-2018 (wieczorem)  
Butelkowanie: 06-08-2018
- Gęstość początkowa 11,1 BLG. końcowa 2,5 BLG  
Stopień nagazowania : 2.2 (2,7g na 0,5l)  
Aug 21, 2018, 11:16 AM