

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