

# Pale, Ale 4 Grudnia

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **49**
- SRM **8.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

## Fermentables

| Type           | Name                         | Amount         | Yield | EBC |
|----------------|------------------------------|----------------|-------|-----|
| Liquid Extract | Poldingroup Extract Pszenica | 1.2 kg (33.3%) | 100 % | 20  |
| Liquid Extract | Poldingroup Extract Pale Ale | 2.4 kg (66.7%) | 100 % | 35  |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Aroma (end of boil) | Cascade | 20 g   | 10 min   | 5.7 %      |
| Aroma (end of boil) | Topaz   | 20 g   | 20 min   | 15.5 %     |
| Dry Hop             | Cascade | 30 g   | 4 day(s) | 5.7 %      |
| Dry Hop             | Topaz   | 20 g   | 4 day(s) | 15.5 %     |
| Boil                | Topaz   | 20 g   | 60 min   | 15.5 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type | Name     | Amount | Use for | Time   |
|------|----------|--------|---------|--------|
| Herb | Kolendra | 10 g   | Boil    | 10 min |