

## Polski Ale 2

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **11.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **73 liter(s)**
- Trub loss **5 %**
- Size with trub loss **76.7 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **89.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	14 kg (100%)	81 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Styrian Golding	120 g	5 min	3.4 %
Boil	Oktawia	90 g	30 min	7.1 %
Boil	Sorachi Ace	50 g	10 min	10 %
Boil	Marynka	100 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	32.56 g	Fermentis