

## Session Pale Ale

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **44**
- SRM **8.3**

### 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 | Bruntal ekstrakt słodowy Pale Ale | 2.4 kg (85.7%) | 80 %  | 35  |
| Grain          | Płatki owsiane                    | 0.4 kg (14.3%) | 60 %  | 3   |

### Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Mandarina Bavaria | 20 g   | 60 min   | 8.9 %      |
| Boil    | Mandarina Bavaria | 20 g   | 30 min   | 8.9 %      |
| Boil    | Mandarina Bavaria | 20 g   | 5 min    | 8.9 %      |
| Dry Hop | Mandarina Bavaria | 40 g   | 3 day(s) | 8.9 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |