

## warka #2 Pale Ale - Mangrove Jacks

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **4.8**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **23.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy płynny nachmielony	1.7 kg (50%)	--- %	---
Liquid Extract	Ekstrakt słodowy niechmielony Browamator	1.7 kg (50%)	--- %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	30 g	15 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jacks Saccharomyces cerevisiae	Ale	Dry	7 g	---