

#09 Pale Ale 12 Blg

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **18**
- SRM **10.4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 3.4 kg (100%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Willamette | 20 g | 65 min | 5 % |
| Boil | Willamette | 10 g | 10 min | 5 % |
| Boil | Fuggles | 10 g | 10 min | 5 % |
| Boil | Fuggles | 20 g | 5 min | 5 % |

Yeasts

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