

#30 ALE

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **29**
- SRM **9.5**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|----------------|--------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 3.4 kg (91.4%) | 80 % | 35 |
| Grain | Pilzneński | 0.25 kg (6.7%) | 81 % | 4 |
| Grain | Briess - Smoked Malt | 0.07 kg (1.9%) | 80.5 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Magnum | 10 g | 60 min | 11.8 % |
| Boil | Cascade PL | 10 g | 60 min | 7.9 % |
| Boil | Eliksir | 10 g | 60 min | 2.5 % |
| Boil | Cascade PL | 10 g | 20 min | 7.9 % |
| Boil | Eliksir | 10 g | 20 min | 2.5 % |
| Aroma (end of boil) | Cascade PL | 10 g | 0 min | 7.9 % |
| Aroma (end of boil) | Eliksir | 10 g | 0 min | 2.5 % |
| Dry Hop | Cascade PL | 20 g | 2 day(s) | 7.9 % |
| Dry Hop | Eliksir | 20 g | 2 day(s) | 2.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Wlasne |