

# Fordońskie Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **8.5**

## 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 **5 %/h**
- Boil size **24.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (100%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	33 g	60 min	7 %
Boil	Lublin (Lubelski)	33 g	15 min	4 %
Aroma (end of boil)	Styrian Golding	25 g	0 min	2.3 %
Dry Hop	Styrian Golding	25 g	3 day(s)	2.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.49 g	Fermentis

## Notes

- Warka nr 14,  
Mar 5, 2024, 11:04 PM