

# GREENER DAY SESSION POLISH ALE

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- Gravity **10.2 BLG**
- ABV ---
- IBU **52**
- SRM **10.4**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.5 liter(s)**

## Fermentables

| Type           | Name    | Amount        | Yield | EBC |
|----------------|---------|---------------|-------|-----|
| Liquid Extract | Bruntal | 3.4 kg (100%) | 83 %  | 26  |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Challenger | 20 g   | 60 min   | 5.9 %      |
| Boil    | Chinook    | 20 g   | 60 min   | 12 %       |
| Boil    | Citra      | 5 g    | 60 min   | 12 %       |
| Boil    | Chinook    | 5 g    | 40 min   | 12 %       |
| Boil    | Challenger | 5 g    | 40 min   | 5.9 %      |
| Dry Hop | Citra      | 20 g   | 7 day(s) | 12 %       |
| Dry Hop | Chinook    | 10 g   | 3 day(s) | 12 %       |
| Dry Hop | Challenger | 10 g   | 3 day(s) | 5.9 %      |

## Yeasts

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

## Notes

- Przedłużająca się cicha w temperaturze 18-20 w celu wyeleminowania aldehydu octowego. Piwo świetnie sklarowane.  
Nov 18, 2016, 9:50 PM