

# Pale, Ale 4 Grudnia

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **49**
- SRM **8.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Poldingroup Extract Pszenica	1.2 kg (33.3%)	100 %	20
Liquid Extract	Poldingroup Extract Pale Ale	2.4 kg (66.7%)	100 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade	20 g	10 min	5.7 %
Aroma (end of boil)	Topaz	20 g	20 min	15.5 %
Dry Hop	Cascade	30 g	4 day(s)	5.7 %
Dry Hop	Topaz	20 g	4 day(s)	15.5 %
Boil	Topaz	20 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	Kolendra	10 g	Boil	10 min