

## Polish ALE

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **6.3**
- Style **American Pale Ale**

### 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

| Type           | Name                                       | Amount        | Yield | EBC |
|----------------|--|---------------|-------|-----|
| Liquid Extract | Ekstrakt słodowy niechmielony JASNY EBC 15 | 3.6 kg (100%) | 80 %  | 15  |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Marynka    | 30 g   | 60 min | 9 %        |
| Aroma (end of boil) | Cascade PL | 15 g   | 5 min  | 7.1 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |