

## Polish Pale Ale 2

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **36**
- SRM **8.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **7 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 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	30 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	5 min	4 %
Whirlpool	Amarillo	8 g	0 min	9.5 %
Whirlpool	Lublin (Lubelski)	40 g	0 min	4 %
Dry Hop	Styrian Dragon	100 g	3 day(s)	7.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis