

# Polish Pale Ale

- Gravity **10 BLG**
- ABV **4 %**
- IBU **49**
- SRM **9.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	3.4 kg (100%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Marynka	20 g	20 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	4 %
Aroma (end of boil)	Amarillo	20 g	2 min	9.5 %
Dry Hop	Citra	100 g	3 day(s)	12 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	witamina c	4 g	Bottling	---