

Polski Ale 2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **11.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **73 liter(s)**
- Trub loss **5 %**
- Size with trub loss **76.7 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **89.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|--------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 14 kg (100%) | 81 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Aroma (end of boil) | Styrian Golding | 120 g | 5 min | 3.4 % |
| Boil | Oktawia | 90 g | 30 min | 7.1 % |
| Boil | Sorachi Ace | 50 g | 10 min | 10 % |
| Boil | Marynka | 100 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|---------|------------|
| Safale S-04 | Ale | Dry | 32.56 g | Fermentis |