

# Postne ale

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **36**
- SRM **15**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.7 liter(s)**
- Total mash volume **47.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	9.1 kg (76.5%)	80 %	7
Grain	Caraaroma	0.7 kg (5.9%)	78 %	400
Grain	Płatki owsiane	0.5 kg (4.2%)	85 %	3
Grain	Pszeniczny	1.1 kg (9.2%)	85 %	4
Grain	Carahell	0.4 kg (3.4%)	77 %	26
Grain	Caramel/Crystal Malt - 10L	0.1 kg (0.8%)	75 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	30 g	90 min	10 %
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	4 %
Aroma (end of boil)	Fuggles	30 g	0 min	4.5 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	0 min	4 %