

## Session Pale Ale

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **44**
- SRM **8.3**

### 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	Bruntal ekstrakt słodowy Pale Ale	2.4 kg (85.7%)	80 %	35
Grain	Płatki owsiane	0.4 kg (14.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	20 g	60 min	8.9 %
Boil	Mandarina Bavaria	20 g	30 min	8.9 %
Boil	Mandarina Bavaria	20 g	5 min	8.9 %
Dry Hop	Mandarina Bavaria	40 g	3 day(s)	8.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis