

## #09 Pale Ale 12 Blg

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **18**
- SRM **10.4**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 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	Willamette	20 g	65 min	5 %
Boil	Willamette	10 g	10 min	5 %
Boil	Fuggles	10 g	10 min	5 %
Boil	Fuggles	20 g	5 min	5 %

### Yeasts

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