

# Angielskie Pale Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **9.1**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (45.9%)	80 %	35
Liquid Extract	Bruntal Pilznieński	1.7 kg (45.9%)	80 %	25
Sugar	Cukier	0.3 kg (8.1%)	80 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.8 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	2 min	4 %

## Yeasts

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