

# Jasne lekkie Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **9**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Fermentables

| Type           | Name    | Amount        | Yield | EBC |
|----------------|---------|---------------|-------|-----|
| Liquid Extract | Bruntal | 4.1 kg (100%) | 81 %  | 26  |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Marynka           | 13 g   | 60 min   | 10 %       |
| Boil                | Lublin (Lubelski) | 20 g   | 30 min   | 4 %        |
| Boil                | Savinjski Golding | 10 g   | 30 min   | 3.5 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g   | 15 min   | 4 %        |
| Aroma (end of boil) | Savinjski Golding | 10 g   | 15 min   | 3.5 %      |
| Dry Hop             | Savinjski Golding | 10 g   | 3 day(s) | 3.5 %      |
| Dry Hop             | Lublin (Lubelski) | 20 g   | 3 day(s) | 4 %        |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 10.1 g | ---        |