

# Pale, Ale 2 z Trzcina i Słodem

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **92**
- SRM **10.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **26.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.6 kg (87.8%)	90 %	35
Sugar	Cukier Trzcinowy	0.5 kg (12.2%)	95 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	36 g	60 min	15 %
Boil	Citra	30 g	30 min	12 %
Aroma (end of boil)	Citra	20 g	15 min	12 %
Aroma (end of boil)	Palisade	20 g	10 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Herb	Kolendra	10 g	Boil	10 min