

Polish Pale Ale 2

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **36**
- SRM **8.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **7 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 3.4 kg (100%) | 81 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 5 min | 4 % |
| Whirlpool | Amarillo | 8 g | 0 min | 9.5 % |
| Whirlpool | Lublin (Lubelski) | 40 g | 0 min | 4 % |
| Dry Hop | Styrian Dragon | 100 g | 3 day(s) | 7.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |