polskie ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **6.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **11.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy jasny	1.8 kg *(100%)*	80 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	8 g	60 min	12.1 %
Boil	Izabella	10 g	10 min	5.8 %
Boil	Zula	10 g	10 min	7.3 %
Aroma (end of boil)	Izabella	10 g	0 min	5.8 %
Aroma (end of boil)	Zula	15 g	0 min	7.3 %
Whirlpool	Zula	15 g	0 min	7.3 %
przy 60 stopniach, chłodzenie zatrzymane na 10 minut				
Whirlpool	Izabella	10 g	0 min	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	1000 ml	White Labs