

## #4 Polskie ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **13.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.5 liter(s)**

### Fermentables

| Type           | Name                                      | Amount          | Yield | EBC |
|----------------|-------------------------------------------|-----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny                | 1.7 kg (81%)    | 80 %  | 45  |
| Grain          | Strzegom Bursztynowy                      | 0.25 kg (11.9%) | 30 %  | 49  |
| Steeping       |                                           |                 |       |     |
| Dry Extract    | Gozdawa ekstrakt słodowy superjasny suchy | 0.15 kg (7.1%)  | 99 %  | 9   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Aroma (end of boil) | Sybilla | 10 g   | 1 min    | 6.9 %      |
| Aroma (end of boil) | Tomyski | 10 g   | 1 min    | 3.8 %      |
| Boil                | Sybilla | 15 g   | 10 min   | 6.9 %      |
| Boil                | Tomyski | 10 g   | 10 min   | 3.9 %      |
| Boil                | Sybilla | 10 g   | 60 min   | 6.9 %      |
| Dry Hop             | Sybilla | 20 g   | 3 day(s) | 6.9 %      |
| Dry Hop             | Tomyski | 10 g   | 3 day(s) | 3.9 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 5 g    | Fermentis  |