

#24 Polish Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (73.4%) | 80 % | 5 |
| Grain | Simpsons - Maris Otter | 0.9 kg (16.5%) | 81 % | 6 |
| Grain | Weyermann - Carapils | 0.25 kg (4.6%) | 78 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (3.7%) | 75 % | 30 |
| Grain | Carahell | 0.1 kg (1.8%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Whirlpool | Izabella | 20 g | 1 min | 5.1 % |
| Whirlpool | Oktawia | 20 g | 1 min | 7.1 % |
| Dry Hop | Oktawia | 50 g | 3 day(s) | 7.1 % |
| Aroma (end of boil) | Izabella | 20 g | 10 min | 5.1 % |
| Dry Hop | Zula | 70 g | 3 day(s) | 8.3 % |
| Boil | lunga | 10 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 22 g | Lallemand |