

# Polish Pale Ale

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- Gravity **12 BLG**
- ABV ---
- IBU **38**
- SRM **9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	4.3 kg (89.6%)	80 %	6
Grain	Weyermann - Caraamber	0.5 kg (10.4%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	PL Sybilla	100 g	15 min	6 %
Boil	PL Lubelski	50 g	3 min	3.6 %
Dry Hop	PL Lubelski	50 g	7 day(s)	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	5 min