

## Polish pale ale

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **77**
- SRM **5.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **19.1 liter(s)**

### Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **13.7 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **65C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carahell	0.21 kg (3.8%)	77 %	26
Grain	Weyermann - Pale Ale Malt	5.26 kg (96.2%)	85 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	63.16 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	63.16 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12.11 g	Fermentis