

Polish pale ale

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **55**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	12.7 %
Boil	Zula	30 g	30 min	9.7 %
Boil	Izabella	30 g	10 min	5.1 %
Boil	Zula	30 g	5 min	9.7 %
Boil	Izabella	60 g	0 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---