

## polish pale ale (saaz biotrans.)

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **3.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (70%)	80 %	4
Grain	Płatki owsiane	1.5 kg (30%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Saaz (Czech Republic)	10 g	60 min	4.5 %
First Wort	Saaz (Czech Republic)	10 g	60 min	4.5 %
Boil	lunga	20 g	60 min	11 %
Dry Hop	Saaz (Czech Republic)	10 g	10 day(s)	4.5 %

### Yeasts

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