

# Polish Pale Ale

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- Gravity **13.6 BLG**
- ABV ---
- IBU **74**
- SRM **5.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **90 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **64 C**, Time **15 min**
- Temp **73 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **73C**
- Keep mash **10 min** at **76C**
- Sparge using **-10 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4 kg	80 %	6.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	90 min	11 %
Boil	Sybilla	40 g	45 min	6 %
Boil	Sybilla	13 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale