

# Polskie Ciemne Pale Ale

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **36.9**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (78.1%)	--- %	---
Grain	Strzegom Karmel 600	0.4 kg (12.5%)	68 %	601
Grain	Strzegom Barwiący	0.05 kg (1.6%)	68 %	1300
Grain	Strzegom Czekoladowy 400	0.2 kg (6.3%)	68 %	400
Grain	Jęczmień palony	0.05 kg (1.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	45 min	10 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5.7 g	Safale