

# Polskie Pale Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **7.7**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **85 min**
- Evaporation rate **14 %/h**
- Boil size **35.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **73 C**, Time **30 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **73C**
- Sparge using **23.5 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale Strzegom	5 kg (90.9%)	90 %	6.5
Grain	Słód Karmelowy Jasny	0.5 kg (9.1%)	90 %	125

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	85 min	8.7 %
Aroma (end of boil)	Lubelski	30 g	0 min	5 %
Dry Hop	Saaz (Czech Republic)	50 g	7 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---