

# Warka #5 Polish Pale Ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **43**
- SRM **9.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **19.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.5 kg (100%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Izabella	20 g	15 min	5.1 %
Aroma (end of boil)	Oktawia	30 g	0 min	7.1 %
Dry Hop	Izabella	30 g	4 day(s)	5.1 %
Dry Hop	Oktawia	70 g	4 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
White Labs WLP067 Coastal Haze Ale Blend Yeast PurePitch™	Ale	Liquid	100 ml	White Labs