

## Polish Pale ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **31**
- SRM **4.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (45.5%) | 80 %  | 5   |
| Grain | Pilzniejszy soufflet | 2.5 kg (45.5%) | 81 %  | 4   |
| Grain | Pszeniczny           | 0.5 kg (9.1%)  | 85 %  | 4   |

### Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Marynka (PL)  | 20 g   | 60 min | 8.4 %      |
| Boil    | Lubelski      | 20 g   | 10 min | 5.7 %      |
| Boil    | Marynka (PL)  | 20 g   | 10 min | 8.4 %      |
| Boil    | Izabella (PL) | 15 g   | 10 min | 7.6 %      |

### Yeasts

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

### Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Fining | Wirfloc | 5 g    | Boil    | 15 min |