Polskie Pale ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **5.2**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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	Strzegom Pilzneński	5 kg *(90.9%)*	80 %	4
Grain	Abbey Malt Weyermann	0.25 kg *(4.5%)*	75 %	45
Grain	Karmelowy Czerwony	0.25 kg *(4.5%)*	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnat	15 g	60 min	11.2 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %
Whirlpool	Lublin (Lubelski)	30 g	20 min	4 %
Whirlpool	Sybilla	50 g	20 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	200 ml	Wyeast Labs