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	Pilzneński 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