

## #24 Polish Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **4.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (73.4%)	80 %	5
Grain	Simpsons - Maris Otter	0.9 kg (16.5%)	81 %	6
Grain	Weyermann - Carapils	0.25 kg (4.6%)	78 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.7%)	75 %	30
Grain	Carahell	0.1 kg (1.8%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Whirlpool	Izabella	20 g	1 min	5.1 %
Whirlpool	Oktawia	20 g	1 min	7.1 %
Dry Hop	Oktawia	50 g	3 day(s)	7.1 %
Aroma (end of boil)	Izabella	20 g	10 min	5.1 %
Dry Hop	Zula	70 g	3 day(s)	8.3 %
Boil	lunga	10 g	30 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	22 g	Lallemand