

## Polish Pale Ale #2

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **48**
- SRM **4.8**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (78.6%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (14.3%)	81 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (7.1%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Whirlpool	Lublin (Lubelski)	20 g	5 min	4 %
Whirlpool	Lomik	20 g	5 min	3.8 %
Whirlpool	Sybilla	20 g	1 min	3.5 %
Dry Hop	Sybilla	30 g	5 day(s)	3.5 %
Dry Hop	Lublin (Lubelski)	30 g	5 day(s)	4 %
Dry Hop	Marynka	50 g	5 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis