

# Polish Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **4.8**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **19.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (81.8%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (9.1%)	81 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (9.1%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	1 min	4 %
Aroma (end of boil)	Lomik	30 g	1 min	3.8 %
Aroma (end of boil)	Sybilla	30 g	1 min	3.5 %
Dry Hop	Marynka	30 g	3 day(s)	10 %
Dry Hop	Sybilla	30 g	3 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	9.5 g	Fermentis

## Notes

- Piwo pełne, goryczka zaznaczona. Aromat chmielowy jest całkiem wyraźny i przyjemny ale spodziewałem się lepszego efektu.  
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