

## Polish Pale Ale #4

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **6**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale          | 4 kg (57.1%) | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I | 2 kg (28.6%) | 79 %  | 16  |
| Grain | Strzegom Pszeniczny        | 1 kg (14.3%) | 81 %  | 6   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Marynka | 50 g   | 60 min   | 9 %        |
| Aroma (end of boil) | Zula    | 30 g   | 5 min    | 7 %        |
| Dry Hop             | Zula    | 70 g   | 5 day(s) | 7 %        |

### Yeasts

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