

# Polish Pale Ale

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- Gravity **13.2 BLG**
- ABV ---
- IBU **43**
- SRM **18.2**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (57.1%)	79 %	6
Grain	Strzegom Pilzneński	2 kg (28.6%)	80 %	4
Grain	Strzegom Karmel 150	1 kg (14.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	lunga	10 g	30 min	11 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %
Boil	lunga	10 g	0 min	11 %
Boil	Lublin (Lubelski)	10 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---