

# Polish Pale Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **9.8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (93.8%)	81 %	4
Grain	Strzegom Karmel 300	0.3 kg (6.3%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	30 g	60 min	8.3 %
Boil	Izabella	40 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis