

polish pale ale zwei edition

- Gravity **13.6 BLG**
- ABV ---
- IBU **44**
- SRM **5.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (89.3%) | 85 % | 7 |
| Grain | Monachijski | 0.4 kg (7.1%) | 80 % | 16 |
| Grain | Carahell | 0.2 kg (3.6%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | oktawia | 50 g | 60 min | 7.8 % |
| Aroma (end of boil) | sybilla | 25 g | 0 min | 6.5 % |
| Aroma (end of boil) | iunga | 25 g | 0 min | 12.5 % |
| Boil | oktsybiung | 15 g | 15 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale | Dry | 11 g | --- |