

# Polskie Pale Ale #01

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **47**
- SRM **4.8**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (8.3%)	75 %	30
Adjunct	Pszenica niesłodowana	0.5 kg (8.3%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Marynka	25 g	30 min	10 %
Boil	Oktawia	25 g	5 min	7.1 %
Boil	lunga	25 g	5 min	11 %
Dry Hop	Oktawia	25 g	7 day(s)	7.1 %
Dry Hop	lunga	25 g	7 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis