

## Polskie Pale Ale #02

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **49**
- SRM **8.1**

### 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 (90.9%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (9.1%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	lunga	25 g	30 min	11 %
Boil	Lublin (Lubelski)	25 g	5 min	4 %
Boil	Sybilla	25 g	5 min	3.5 %
Dry Hop	Lublin (Lubelski)	25 g	7 day(s)	4 %
Dry Hop	Sybilla	25 g	7 day(s)	3.5 %

### Yeasts

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