

# Polskie Pale Ale

- Gravity **11.4 BLG**
- ABV ---
- IBU **39**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **12 %**
- Size with trub loss **26.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **10 min**
- Temp **69 C**, Time **50 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **10 min** at **65C**
- Keep mash **50 min** at **69C**
- Keep mash **3 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (90.9%)	81 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (9.1%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	9.4 %
Boil	Sybilla	20 g	15 min	3.5 %
Aroma (end of boil)	Sybilla	20 g	0 min	3.5 %
Boil	iunga	15 g	15 min	10.8 %
Aroma (end of boil)	iunga	15 g	0 min	10.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis