

# Polskie Pale Ale

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- Gravity **10 BLG**
- ABV ---
- IBU **35**
- SRM **8.8**
- Style **American Pale Ale**

## 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

| Type  | Name                | Amount      | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Strzegom Pale Ale   | 4 kg (93%)  | 79 %  | 6   |
| Grain | Strzegom Karmel 150 | 0.3 kg (7%) | 75 %  | 150 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 55 min | 10 %       |
| Boil    | Sybilla | 30 g   | 10 min | 3.5 %      |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | płatki owsiane | 0.3 g  | Mash    | 70 min |