

Warka #5 Polish Pale Ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **43**
- SRM **9.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **19.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------|---------------|-------|-----|
| Liquid Extract | Bruntal | 3.5 kg (100%) | 81 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Aroma (end of boil) | Izabella | 20 g | 15 min | 5.1 % |
| Aroma (end of boil) | Oktawia | 30 g | 0 min | 7.1 % |
| Dry Hop | Izabella | 30 g | 4 day(s) | 5.1 % |
| Dry Hop | Oktawia | 70 g | 4 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|--------|--------|------------|
| White Labs WLP067 Coastal Haze Ale Blend Yeast PurePitch™ | Ale | Liquid | 100 ml | White Labs |