

## 8# Polish Pale Ale

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- Gravity **11.7 BLG**
- ABV ---
- IBU **38**
- SRM **5.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (83.3%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (11.9%)	83 %	5
Grain	Karmelowy 30	0.2 kg (4.8%)	77 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	18 g	60 min	11.6 %
Boil	Marynka	10 g	15 min	9.5 %
Boil	Marynka	10 g	10 min	9.5 %
Boil	Marynka	10 g	5 min	9.5 %
Boil	Sybilla	30 g	0 min	6 %
Dry Hop	Sybilla	50 g	5 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis