

# Polish Pale Ale

---

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **50**
- SRM **3.5**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Zula	100 g	5 min	7 %
Whirlpool	Zula	100 g	30 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	13 g	---