

## Polish pale ale

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **77**
- SRM **5.6**
- 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 **2.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **19.1 liter(s)**

### Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **13.7 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **65C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount          | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Carahell                  | 0.21 kg (3.8%)  | 77 %  | 26  |
| Grain | Weyermann - Pale Ale Malt | 5.26 kg (96.2%) | 85 %  | 7   |

### Hops

| Use for             | Name              | Amount  | Time   | Alpha acid |
|---------------------|-------------------|---------|--------|------------|
| Boil                | Marynka           | 63.16 g | 60 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 63.16 g | 15 min | 4 %        |

### Yeasts

| Name         | Type | Form | Amount  | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale  | Dry  | 12.11 g | Fermentis  |