

# Polish Pale Ale

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- Gravity **13 BLG**
- ABV ---
- IBU **29**
- SRM **8.1**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Strzegom	3 kg (78.9%)	--- %	5
Grain	Karmelowy Jasny Strzegom	0.8 kg (21.1%)	--- %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Boil	Lublin (Lubelski)	25 g	30 min	4 %
Boil	Lublin (Lubelski)	25 g	15 min	4 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	20 ml	---