

# Polskie PA

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **32**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (50%)	79 %	6
Grain	Grodziski pszeniczny wędzony dębem	2 kg (50%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	50 min	11 %
Boil	Oktawia	20 g	15 min	7.1 %
Boil	lunga	15 g	15 min	11 %
Dry Hop	Oktawia	30 g	5 day(s)	7.1 %
Dry Hop	lunga	25 g	5 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale