

# Polskie Pale ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **5.2**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 5 kg (90.9%)   | 80 %  | 4   |
| Grain | Abbey Malt Weyermann | 0.25 kg (4.5%) | 75 %  | 45  |
| Grain | Karmelowy Czerwony   | 0.25 kg (4.5%) | 75 %  | 59  |

## Hops

| Use for    | Name              | Amount | Time   | Alpha acid |
|------------|-------------------|--------|--------|------------|
| First Wort | Magnat            | 15 g   | 60 min | 11.2 %     |
| Boil       | Lublin (Lubelski) | 20 g   | 15 min | 4 %        |
| Whirlpool  | Lublin (Lubelski) | 30 g   | 20 min | 4 %        |
| Whirlpool  | Sybilla           | 50 g   | 20 min | 3.5 %      |

## Yeasts

| Name                     | Type | Form  | Amount | Laboratory  |
|--------------------------|------|-------|--------|-------------|
| Wyeast - American Ale II | Ale  | Slant | 200 ml | Wyeast Labs |