

# POLSKIE PALE ALE

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **31**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 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 **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Pszeniczny	0.5 kg (10%)	85 %	4.5
Grain	Strzegom Wiedeński	0.5 kg (10%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	7 %
Boil	Lublin (Lubelski)	50 g	5 min	4 %
Boil	Chinook	30 g	5 min	13 %
Dry Hop	Citra	40 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12.5 g	Fermentis