

# Polskie Pale Ale I

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **41**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **16.1 liter(s)**

## Mash information

- Mash efficiency **74.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **7.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	2 kg (90.9%)	80 %	6
Grain	Weyermann - Carapils	0.2 kg (9.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	PL lunga	10 g	60 min	12.5 %
Boil	PL lunga	20 g	5 min	12.5 %
Boil	PL lunga	20 g	0 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 IV	Ale	Slant	80 ml	---