

# Porman Polish Pale Ale

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **4**
- 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 **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.7 liter(s)**
- Total mash volume **8.9 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **6.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.1 kg (94.4%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.13 kg (5.6%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	12.5 g	30 min	10 %
Boil	Lublin (Lubelski)	12.5 g	15 min	4 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %
Aroma (end of boil)	Sybilla	12.5 g	0 min	3.5 %
Dry Hop	Sybilla	12.5 g	---	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis