

## Polish ALE

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- Gravity **14.3 BLG**
- ABV ---
- IBU **32**
- SRM **5.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

### Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński           | 5 kg (95.2%)   | 80 %  | 4   |
| Grain | Karmelowy Pszeniczny Strzegom | 0.25 kg (4.8%) | 79 %  | 30  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 20 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 25 g   | 20 min | 4 %        |
| Boil    | Lublin (Lubelski) | 15 g   | 10 min | 4 %        |
| Boil    | Lublin (Lubelski) | 10 g   | 0 min  | 4 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |