Polish ale pinta

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **14**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **15 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	1 kg *(36.4%)*	80.5 %	6
Grain	BESTMALZ - Best Pilsen	1.5 kg *(54.5%)*	80.5 %	4
Sugar	Cukier biały	0.25 kg *(9.1%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Iunga	33 g	60 min	8.4 %
Aroma (end of boil)	Izabella	15 g	10 min	5.1 %
Aroma (end of boil)	Oktawia	12.5 g	10 min	9 %
Aroma (end of boil)	Izabella	12.5 g	0 min	5.1 %
Aroma (end of boil)	Oktawia	12.5 g	0 min	9 %
Dry Hop	Izabella	50 g	3 day(s)	5.1 %
Dry Hop	Oktawia	50 g	3 day(s)	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	150 ml	---