Polish Pale Ale Single Hop Izabela

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **31**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.35 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **54.5C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **65C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(83.3%)*	80 %	5
Grain	Viking Wheat Malt	1 kg *(16.7%)*	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Marynka	50 g	0 min	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.