

## #5 Polskie-Amerykańskie Pale Ale

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- Gravity **10.2 BLG**
- ABV ---
- IBU **49**
- SRM **5.6**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

### Steps

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

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (95.2%)	79 %	6
Grain	Strzegom Karmel 30	0.2 kg (4.8%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	15 g	40 min	4 %
Boil	Lublin (Lubelski)	15 g	55 min	4 %

### Yeasts

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