

# Polish Pale Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **4.3**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.9 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (75.3%) | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (21.5%)   | 85 %  | 4   |
| Grain | Karmelowy Czerwony   | 0.15 kg (3.2%) | 75 %  | 59  |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Marynka  | 20 g   | 60 min   | 10 %       |
| Aroma (end of boil) | lubelski | 30 g   | 10 min   | 2.2 %      |
| Dry Hop             | Zula     | 70 g   | 3 day(s) | 7.3 %      |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| Us05 | Ale  | Slant | 120 ml | ---        |