

# 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	---