

# Polish Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **4.8**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **19.3 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 4.5 kg (81.8%) | 80 %  | 5   |
| Grain | Strzegom Pszeniczny        | 0.5 kg (9.1%)  | 81 %  | 6   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (9.1%)  | 79 %  | 16  |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Marynka           | 40 g   | 60 min   | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 1 min    | 4 %        |
| Aroma (end of boil) | Lomik             | 30 g   | 1 min    | 3.8 %      |
| Aroma (end of boil) | Sybilla           | 30 g   | 1 min    | 3.5 %      |
| Dry Hop             | Marynka           | 30 g   | 3 day(s) | 10 %       |
| Dry Hop             | Sybilla           | 30 g   | 3 day(s) | 3.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 9.5 g  | Fermentis  |

## Notes

- Piwo pełne, goryczka zaznaczona. Aromat chmielowy jest całkiem wyraźny i przyjemny ale spodziewałem się lepszego efektu.  
*Nov 20, 2018, 12:52 AM*