

# Polish Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **54 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **39.9 liter(s)**
- Total mash volume **50.4 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **39.9 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **54 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	9 kg (85.7%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (9.5%)	79 %	10
Grain	carmel pils	0.5 kg (4.8%)	79 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	30 min	11 %
Whirlpool	huell melon	50 g	0 min	7.3 %
Whirlpool	oktawia	50 g	0 min	8.1 %
Whirlpool	zula	50 g	0 min	9.5 %
Dry Hop	Zula	50 g	2 day(s)	8.3 %
Dry Hop	Oktawia	50 g	2 day(s)	7.1 %
Dry Hop	Huell Melon	50 g	2 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	22 g	---