

# Polskę Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (90.9%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.1 kg (3%)	75 %	30
Grain	Płatki owsiane	0.2 kg (6.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	55 min	10 %
Boil	Sybilla	20 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	6 g	Boil	10 min