

# Polski Pale Ale

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- Gravity **13.1 BLG**
- ABV ---
- IBU **41**
- SRM **11.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 3 kg (62.5%)   | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I | 1 kg (20.8%)   | 79 %  | 16  |
| Grain | Strzegom Karmel 150        | 0.5 kg (10.4%) | 75 %  | 150 |
| Grain | Strzegom Karmel 30         | 0.3 kg (6.3%)  | 75 %  | 30  |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 25 g   | 60 min | 8.8 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g   | 10 min | 4 %        |
| Aroma (end of boil) | Cascade           | 50 g   | 5 min  | 5.2 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |