

Polskie Pale Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **5.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (76.9%) | 85 % | 7 |
| Grain | Strzegom Monachijski typ II | 1 kg (15.4%) | 79 % | 22 |
| Grain | Weyermann - Carapils | 0.5 kg (7.7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 7.6 % |
| Boil | Tomyski | 15 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 10 g | 60 min | 4 % |
| Boil | Saaz (Czech Republic) | 15 g | 15 min | 3.3 % |
| Boil | Lublin (Lubelski) | 15 g | 15 min | 3.7 % |
| Boil | Saaz (Czech Republic) | 15 g | 5 min | 4.5 % |
| Boil | Lublin (Lubelski) | 5 g | 5 min | 4 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | Whirflock | 0.5 g | Boil | 15 min |