

# polskie Pale Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (90%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg (5%)	75 %	30
Grain	Pszeniczny	0.25 kg (5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	9 %
Boil	Książęcy	20 g	30 min	7 %
Whirlpool	Książęcy	30 g	0 min	7 %
Whirlpool	Amore pretta	30 g	0 min	7 %
Dry Hop	amore pretta	75 g	3 day(s)	7 %
Dry Hop	exp 2/20	75 g	3 day(s)	7 %