

## Polish light ale

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- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **31**
- SRM **2.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **26.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (50%)	80 %	5
Grain	Pszeniczny	0.5 kg (16.7%)	85 %	4
Grain	Płatki owsiane	0.5 kg (16.7%)	85 %	3
Grain	Strzegom Monachijski typ I	0.5 kg (16.7%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga (PL)	20 g	60 min	10 %
Whirlpool	Lublin (Lubelski) (PL)	25 g	10 min	3 %
Whirlpool	Marynka (PL)	25 g	10 min	6.5 %
Boil	lunga (PL)	10 g	20 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---