

Polish pale ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **77**
- SRM **5.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **65C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Carahell | 0.21 kg (3.8%) | 77 % | 26 |
| Grain | Weyermann - Pale Ale Malt | 5.26 kg (96.2%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|---------|--------|------------|
| Boil | Marynka | 63.16 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 63.16 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale | Dry | 12.11 g | Fermentis |