

## Polish Pale Ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **31**
- SRM **5.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **12.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Dry Extract (DME) - Light	1.5 kg (100%)	95 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	10 %
Whirlpool	Zula	20 g	0 min	8.3 %
Whirlpool	Izabella	20 g	0 min	5 %
Whirlpool	Książęcy	20 g	0 min	7 %
Dry Hop	Zula	30 g	2 day(s)	8.3 %
Dry Hop	Izabella	30 g	2 day(s)	5 %
Dry Hop	Książęcy	30 g	2 day(s)	7 %
Dry Hop	lunga	30 g	2 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	100 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	10 min