

## Polish pale ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **55**
- SRM **5.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **31.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3
Grain	Karmelowy Czerwony	0.5 kg (8.3%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	60 g	60 min	9.8 %
Aroma (end of boil)	Cascade PL	200 g	0 min	5.2 %
Aroma (end of boil)	Amarillo	30 g	0 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---