

# Polish Pale Ale

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **6.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (80%)    | 85 %  | 7   |
| Grain | Monachijski               | 0.25 kg (10%) | 80 %  | 16  |
| Grain | Karmelowy Jasny 30EBC     | 0.25 kg (10%) | 75 %  | 30  |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Marynka  | 10 g   | 60 min | 10 %       |
| Boil                | Sybilla  | 10 g   | 40 min | 3.5 %      |
| Boil                | Sybilla  | 10 g   | 20 min | 3.5 %      |
| Aroma (end of boil) | Izabella | 10 g   | 0 min  | 5.1 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |