

# Polish Pale Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **9.8**

## 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 **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński          | 4.5 kg (93.8%) | 81 %  | 4   |
| Grain | Strzegom Karmel 300 | 0.3 kg (6.3%)  | 70 %  | 299 |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Zula     | 30 g   | 60 min | 8.3 %      |
| Boil    | Izabella | 40 g   | 10 min | 5.1 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Fermentis  |