

# polish pale ale zwei edition

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- Gravity **13.6 BLG**
- ABV ---
- IBU **44**
- SRM **5.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (89.3%)	85 %	7
Grain	Monachijski	0.4 kg (7.1%)	80 %	16
Grain	Carahell	0.2 kg (3.6%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	oktawia	50 g	60 min	7.8 %
Aroma (end of boil)	sybilla	25 g	0 min	6.5 %
Aroma (end of boil)	iunga	25 g	0 min	12.5 %
Boil	oktsybiung	15 g	15 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11 g	---