

# Polski Pale Ale

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- Gravity **13.1 BLG**
- ABV ---
- IBU **41**
- SRM **11.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 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	Strzegom Pale Ale	3 kg (62.5%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (20.8%)	79 %	16
Grain	Strzegom Karmel 150	0.5 kg (10.4%)	75 %	150
Grain	Strzegom Karmel 30	0.3 kg (6.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.8 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	10 min	4 %
Aroma (end of boil)	Cascade	50 g	5 min	5.2 %

## Yeasts

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