

# Polskie pale ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **38**
- SRM **7.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (87%)	80 %	5
Grain	Strzegom Karmel 150	0.3 kg (6.5%)	75 %	150
Grain	Płatki owsiane	0.3 kg (6.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	55 min	10 %
Boil	Sybilla	30 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	10 min