

# Polskie Pale Ale

---

- Gravity **10 BLG**
- ABV ---
- IBU **35**
- SRM **8.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (93%)	79 %	6
Grain	Strzegom Karmel 150	0.3 kg (7%)	75 %	150

## Hops

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

## Extras

Type	Name	Amount	Use for	Time
Fining	płatki owsiane	0.3 g	Mash	70 min