

polskie Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (90%) | 81 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (5%) | 75 % | 30 |
| Grain | Pszeniczny | 0.25 kg (5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil | lunga | 25 g | 60 min | 9 % |
| Boil | Książęcy | 20 g | 30 min | 7 % |
| Whirlpool | Książęcy | 30 g | 0 min | 7 % |
| Whirlpool | Amore pretta | 30 g | 0 min | 7 % |
| Dry Hop | amore pretta | 75 g | 3 day(s) | 7 % |
| Dry Hop | exp 2/20 | 75 g | 3 day(s) | 7 % |