

# Polskie Pale Ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **49**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (62.5%)	100 %	4
Grain	Strzegom Monachijski typ I	1.3 kg (32.5%)	100 %	16
Grain	Karmelowy Jasny 30EBC	0.2 kg (5%)	100 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	15 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	10 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	5 min	4 %

## Yeasts

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