Polish Pale Ale #3

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **46**
- SRM **4.2**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **80C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg *(84.6%)*	80 %	5
Grain	Strzegom Pszeniczny	1 kg *(15.4%)*	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	50 g	60 min	10 %
Whirlpool	Izabella	50 g	5 min	5.8 %
Whirlpool	Lublin (Lubelski)	50 g	5 min	4 %
Dry Hop	Izabella	50 g	5 day(s)	5.8 %
Dry Hop	Oktawia	50 g	5 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.