

## Polish Ale

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **48**
- SRM **4.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **30.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (37.1%)	80 %	5
Grain	Viking Pilsner malt	2 kg (29.7%)	82 %	4
Grain	Pszeniczny	1 kg (14.9%)	85 %	4
Grain	Strzegom Wiedeński	0.23 kg (3.4%)	79 %	10
Grain	Płatki owsiane	0.5 kg (7.4%)	60 %	3
Grain	Weyermann - Carapils	0.5 kg (7.4%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	40 min	8.6 %
Boil	Lublin (Lubelski)	20 g	20 min	5.9 %
Boil	Puławski	20 g	20 min	7.3 %
Boil	Sybilla	20 g	20 min	6.4 %
Aroma (end of boil)	Cascade PL	40 g	5 min	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis