

# Polish Pale Ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **4.8**
- 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 **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **23.5 liter(s)**

## Steps

- Temp **58 C**, Time **1 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.5 liter(s)** of strike water to **63.1C**
- Add grains
- Keep mash **1 min** at **58C**
- Keep mash **20 min** at **63C**
- Keep mash **35 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg (100%)	75 %	6.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	50 min	7.1 %
Boil	Oktawia	30 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis