

# Polskie Pale Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **5.9**

## 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 **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4 kg (84.2%)	80 %	8
Grain	Monachijski	0.5 kg (10.5%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.25 kg (5.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	8.8 %
Boil	Lublin (Lubelski)	30 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	11.5 g	---