

Polskie Pale ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **5.2**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (90.9%) | 80 % | 4 |
| Grain | Abbey Malt Weyermann | 0.25 kg (4.5%) | 75 % | 45 |
| Grain | Karmelowy Czerwony | 0.25 kg (4.5%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-------------------|--------|--------|------------|
| First Wort | Magnat | 15 g | 60 min | 11.2 % |
| Boil | Lublin (Lubelski) | 20 g | 15 min | 4 % |
| Whirlpool | Lublin (Lubelski) | 30 g | 20 min | 4 % |
| Whirlpool | Sybilla | 50 g | 20 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|-------------|
| Wyeast - American Ale II | Ale | Slant | 200 ml | Wyeast Labs |