

Polskie Pale Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **49**
- SRM **5**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (62.5%) | 100 % | 4 |
| Grain | Strzegom Monachijski typ I | 1.3 kg (32.5%) | 100 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (5%) | 100 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 25 g | 15 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 10 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |