

## [27] #1 S-04 Polish Pale Ale z zestem

- Gravity **11.9 BLG**
- ABV ---
- IBU **37**
- SRM **7.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

### Steps

- Temp **50 C**, Time **15 min**
- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **26.3 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **65C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.5 kg (46.7%)	80 %	8
Grain	Strzegom Pale Ale	4 kg (53.3%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	11.6 %
Aroma (end of boil)	Marynka	30 g	15 min	9.5 %
Whirlpool	Marynka	20 g	60 min	9.5 %
Dry Hop	Marynka	20 g	5 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04 - starter	Ale	Dry	1000 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	15 min
Flavor	Curacao	13 g	Boil	10 min

Flavor	Skórki cytrusów z 3 owoców	30 g	Boil	10 min
Flavor	Skórki cytrusów z 3 owoców	30 g	Boil	0 min