

## #30 Utopiec Polskie Pale Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **14 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.6 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.66 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **26.7 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (87.3%)   | 80 %  | 5   |
| Grain | Płatki owsiane       | 0.4 kg (7%)    | 60 %  | 3   |
| Grain | Weyermann Carapils   | 0.33 kg (5.8%) | 78 %  | 4   |

### Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|---|----------|--------|----------|------------|
| Boil  | Zula     | 15 g   | 50 min   | 8.3 %      |
| Aroma (end of boil)   | Zula     | 45 g   | 10 min   | 8.3 %      |
| Whirlpool   | Zula     | 40 g   | 0 min    | 8.3 %      |
| na 78 stopni na 30 minut, wpisane 0 minut żeby nie zaburzało wyliczenia IBU |          |        |          |            |
| Dry Hop   | Exp 2/20 | 160 g  | 3 day(s) | 7.5 %      |

### Yeasts

| Name                    | Type | Form  | Amount | Laboratory  |
|-------------------------|------|-------|--------|-------------|
| OYL-071 Lutra™<br>Kveik | Ale  | Slant | 100 ml | Omega Yeast |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |                 |      |          |        |
|-------------|-----------------|------|----------|--------|
| Water Agent | Gips piwowarski | 7 g  | Mash     | 60 min |
| Fining      | Mech irlandzki  | 5 g  | Boil     | 8 min  |
| Other       | Witamina C      | 3 g  | Bottling | ---    |
| Other       | Glukoza         | 96 g | Bottling | ---    |