

# Experimental Polish Hop Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (84.6%)	80 %	5
Grain	Strzegom Bursztynowy	0.3 kg (4.6%)	70 %	49
Grain	Strzegom Pszeniczny	0.7 kg (10.8%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	35 g	45 min	12.8 %
Whirlpool	Pałacowy Polish Hops	50 g	0 min	8.6 %
Whirlpool	Amora Polish Hops	50 g	0 min	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale