

Polish PA z białą herbatą i morelami

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.8 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (56.1%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 0.5 kg (18.7%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 0.5 kg (18.7%) | 81 % | 6 |
| Grain | Carahell | 0.125 kg (4.7%) | 77 % | 26 |
| Grain | Weyermann - Acidulated Malt | 0.05 kg (1.9%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Chinook PL | 15 g | 60 min | 9.1 % |
| Boil | Lublin (Lubelski) | 20 g | 15 min | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 100 ml | Fermentis |

Extras

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

| | | | | |
|--------|----------------|-------|-----------|-----------|
| Flavor | Suszone morele | 120 g | Secondary | 14 day(s) |
| Flavor | Biala herbata | 40 g | Secondary | 1 day(s) |