

# Polish Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt     | 3 kg (76.9%)   | 80 %  | 5   |
| Grain | Strzegom Pszeniczny      | 0.5 kg (12.8%) | 81 %  | 6   |
| Grain | Karmelowy Jasny<br>30EBC | 0.2 kg (5.1%)  | 75 %  | 30  |
| Grain | Płatki owsiane           | 0.2 kg (5.1%)  | 85 %  | 3   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Marynka    | 14 g   | 60 min   | 8.8 %      |
| Boil    | Cascade PL | 15 g   | 30 min   | 5.2 %      |
| Dry Hop | Cascade PL | 35 g   | 2 day(s) | 5.2 %      |
| Dry Hop | Mosaic     | 40 g   | 2 day(s) | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |