

## Polish Pale Ale #5

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- Gravity **13.8 BLG**
- ABV ---
- IBU **47**
- SRM **10.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

### Mash step by step

- Heat up **21.8 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **80C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4 kg (55.2%)	79 %	16
Grain	Strzegom Pale Ale	2 kg (27.6%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (13.8%)	81 %	6
Grain	Strzegom Karmel 300	0.25 kg (3.4%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	10 %
Whirlpool	lunga	50 g	5 min	10 %
Whirlpool	Zula	50 g	5 min	7 %
Dry Hop	Zula	50 g	5 day(s)	7 %