

Polish Peated Pale Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **34**
- SRM **3.8**
- Style **American 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **50 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (39.2%) | 85 % | 7 |
| Grain | Platki owsiane | 0.6 kg (11.8%) | 85 % | 3 |
| Grain | Weyermann - Pale Wheat Malt | 0.5 kg (9.8%) | 85 % | 4 |
| Grain | Peat Smoked Malt | 2 kg (39.2%) | 74 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Sybilla | 20 g | 30 min | 3.5 % |
| Boil | Sybilla | 20 g | 10 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-05 | Ale | Slant | 250 ml | --- |