

# Polskie Pale Ale

- Gravity **12.5 BLG**
- ABV ---
- IBU **36**
- SRM **10.4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (84.2%)	79 %	6
Grain	Strzegom Pilzneński	0.25 kg (5.3%)	--- %	4
Grain	Strzegom Karmel 150	0.3 kg (6.3%)	75 %	150
Grain	Oats, Flaked	0.2 kg (4.2%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Sybilla	25 g	15 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	5 g	Boil	10 min
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## Notes

- Chmielone szyszkami.  
*Apr 1, 2016, 3:25 PM*