

# Polskie Pale Ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **9.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **31.2 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (86.5%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	0.7 kg (13.5%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	28 g	50 min	10.5 %
Boil	Izabella	20 g	20 min	5.1 %
Boil	Izabella	30 g	5 min	5.1 %
Dry Hop	Izabella	50 g	2 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
London English-style (ESB)	Ale	Slant	175 ml	Lallemand