

# Polskie Pale Ale „debiut” WARKA #1

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **6.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód PALE ALE/PILS Bydgoszcz	2.5 kg (50%)	80 %	4.5
Grain	Słód MONACHIJSKI 17 EBC Bydgoszcz	2.5 kg (50%)	81 %	17

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka (goryczkowy)	15 g	60 min	10 %
Boil	Lubelski (aromatyczny)	20 g	15 min	4 %
Aroma (end of boil)	Cascade PL (aromatyczny)	15 g	0 min	5.2 %
Dry Hop	Lublin (Lubelski)	30 g	7 day(s)	4 %
Dry Hop	Cascade PL	30 g	7 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	11.5 g	---