

Polskie Pale Ale EXP2/20

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **30 min**
- Evaporation rate **20 %/h**
- Boil size **18.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **18.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (77.9%) | 82 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (10.4%) | 60 % | 3 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (5.2%) | 75 % | 30 |
| Grain | Strzegom Wiedeński | 0.25 kg (6.5%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------------|--------|--------|------------|
| Boil | Rody Hodowlane EXP 2/20 | 50 g | 10 min | 9.3 % |
| Boil | lunga | 5 g | 30 min | 11.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|---------|------------|
| Danstar - Nottingham | Ale | Dry | 112.5 g | Danstar |