

# Polskie Pale Ale - Puławski

---

- Gravity **12.9 BLG**
- ABV ---
- IBU **23**
- SRM **7.1**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **60 min** at **75C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	15 g	60 min	8.9 %
Boil	Puławski	15 g	20 min	8.9 %
Boil	Puławski	20 g	1 min	8.9 %

## Yeasts

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