

# Dzikie Pola - Ukrainian Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **4.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **77C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 80 %  | 6   |

## Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Promin        | 20 g   | 60 min   | 5.5 %      |
| Boil      | Zlata Polesie | 20 g   | 60 min   | 6.5 %      |
| Boil      | Promin        | 15 g   | 15 min   | 5.5 %      |
| Boil      | Zlata Polesie | 15 g   | 15 min   | 6.5 %      |
| Whirlpool | Promin        | 15 g   | 0 min    | 5.5 %      |
| Whirlpool | Zlata Polesie | 15 g   | 0 min    | 6.5 %      |
| Dry Hop   | Promin        | 100 g  | 2 day(s) | 5.5 %      |
| Dry Hop   | Zlata Polesie | 100 g  | 2 day(s) | 6.5 %      |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11.5 g | Danstar    |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5 g    | Boil    | 10 min |

## Notes

- Fermentacja:  
Burzliwa (7-8 dni w 17-19 st. C)  
Cicha (7-8 dni w 17-19 st. C)

Butelkowanie:

Syrop cukrowy na refermentacje (100 g cukru w 400 ml wody)

Dojrzewanie piwa:

3 tygodnie w temperaturze 16-18 st. C.

*Feb 20, 2017, 10:53 PM*