

Polskie Ale receptura testowa

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **46**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **1 %**
- Size with trub loss **32.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **37.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **31 liter(s)**
- Total mash volume **37.2 liter(s)**

Steps

- Temp **65 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **31 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **10 min** at **65C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **37.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (64.5%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.2%)	75 %	30
Grain	Castle Pale Ale	2 kg (32.3%)	80 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	9.2 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	15 min	3.1 %
Whirlpool	Lublin (Lubelski)	50 g	10 min	3.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Notes

- Próba słodu pilzneńskiego pomieszanego z pale ale :
4kg pilzneński + 2kg pale ale

Spodziewam się ciemniejszej barwy niż złota
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