

## Polski Pale Ale (Chinook)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 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 **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

| Type  | Name                  | Amount       | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt  | 4.5 kg (90%) | 80 %  | 5   |
| Grain | Słód pszeniczny Crisp | 0.5 kg (10%) | 83 %  | 5   |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Iunga PL   | 15 g   | 60 min   | 12.5 %     |
| Boil    | Chinook PL | 15 g   | 15 min   | 6.2 %      |
| Boil    | Iunga PL   | 15 g   | 15 min   | 12.5 %     |
| Boil    | Chinook PL | 15 g   | 5 min    | 6.2 %      |
| Boil    | Iunga PL   | 15 g   | 5 min    | 12.5 %     |
| Dry Hop | Chinook PL | 15 g   | 5 day(s) | 6.2 %      |
| Dry Hop | Iunga PL   | 15 g   | 5 day(s) | 12.5 %     |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 200 ml | ---        |