

# Polskie ale podwójnie chmielone BIAB

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **47**
- SRM **3.6**
- Style **Extra Special/Strong Bitter (English 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 **6 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

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

## Mash step by step

- Heat up **30 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **1.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount      | Yield | EBC |
|-------|-------------------------------------------|-------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 5 kg (100%) | 80 %  | 4   |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Magnum            | 30 g   | 60 min   | 13 %       |
| Aroma (end of boil) | Marynka           | 30 g   | 5 min    | 8.6 %      |
| Dry Hop             | Lublin (Lubelski) | 30 g   | 4 day(s) | 3 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |