

#3 Polskie Pale Ale BIAB

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **44**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **61 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (78.1%)	80 %	4
Grain	Strzegom Pszeniczny	0.3 kg (9.4%)	81 %	6
Adjunct	Płatki owsiane	0.4 kg (12.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	22 g	60 min	8.7 %
Boil	Lublin (Lubelski)	20 g	20 min	2.8 %
Aroma (end of boil)	Oktawia	10 g	0 min	8.7 %
Dry Hop	El Dorado	50 g	3 day(s)	12.9 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	3 g	Boil	15 min

Notes

- Pierwsze piwko z zacieraniem metodą BIAB
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