Polish Pale Ale

- Gravity **12.9 BLG**
- ABV **---**
- IBU **31**
- SRM **6.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **75C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg *(77.6%)*	85 %	7
Grain	Briess - Wheat Malt, White	1 kg *(17.2%)*	85 %	5
Grain	Strzegom Karmel 30	0.3 kg *(5.2%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	30 min	10.8 %
Boil	Marynka	20 g	10 min	9.4 %
Boil	Sybilla	20 g	5 min	5.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.