

#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 Pilzniejszy | 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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