

#94 polish Pale ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **41**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (87.7%) | 80 % | 7 |
| Grain | Karmelowy Jasny 30EBC | 0.1 kg (1.8%) | 75 % | 30 |
| Grain | Briess - Pilsen Malt | 0.6 kg (10.5%) | 80.5 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Iunga | 30 g | 60 min | 11 % |
| Boil | Oktawia | 10 g | 10 min | 7.1 % |
| Boil | Zula | 10 g | 10 min | 8.3 % |
| Boil | Izabella | 10 g | 10 min | 5.1 % |
| Boil | Cascade PL | 10 g | 10 min | 5.2 % |
| Dry Hop | Zula | 20 g | 6 day(s) | 8.3 % |
| Dry Hop | Oktawia | 20 g | 6 day(s) | 7.1 % |
| Dry Hop | Izabella | 20 g | 6 day(s) | 5.1 % |
| Dry Hop | Cascade PL | 20 g | 6 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-----|------|-----|
| US-05 | Ale | Dry | 20 g | --- |
|-------|-----|-----|------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Fining | Mech irlandzki | 10 g | Boil | 10 min |
| Water Agent | Gips piwowarski | 2 g | Mash | 60 min |

Notes

- Piwo było w finale konkursu Pinta/Lidl.
Fermentacja w temperaturze od 15 do 22 stopni.
Nagazowanie 2g na butelke
Uwagi: za malo chmielu na aromat...
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