

# Gravity - Polish Pale Ale v. 1.1

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **44**
- SRM **4.5**
- Style **American 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 **11.5 %/h**
- Boil size **26.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **65 C**, Time **30 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **65C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (90%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (10%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	15 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	4 %
Aroma (end of boil)	Sybilla	30 g	10 min	6 %
Dry Hop	Sybilla	60 g	3 day(s)	6 %
Dry Hop	Lublin (Lubelski)	60 g	3 day(s)	4 %

## Yeasts

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

## Notes

- Szyszki trzeba sypnąć 10-15 % więcej niż granulatu  
*Jul 19, 2018, 2:45 PM*