

# Izabela Czartoryska - SH Puławski Pale Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **4.4**
- 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 **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malt	5 kg (100%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	50 g	60 min	6 %
Aroma (end of boil)	Puławski	50 g	5 min	6 %
Dry Hop	Puławski	200 g	5 day(s)	6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min

## Notes

- Fermentacja:  
Burzliwa (7-8 dni w 17 st. C)  
Cicha (8-9 dni w 17 st. C)

Butelkowanie:  
Syrop cukrowy na refermentacje (110 g cukru w 400 ml wody)

Dojrzewanie piwa:  
3 tygodnie w temperaturze 16-18 st. C.  
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