

## Made in Poland

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **59**
- SRM **5.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

### Steps

- Temp **63 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **80 min** at **63C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	4.2 kg (57.9%)	80 %	5
Grain	Pszeniczny	0.4 kg (5.5%)	85 %	4
Grain	Strzegom Karmel 30	0.25 kg (3.4%)	75 %	30
Grain	Pale Ale Flagon	2.4 kg (33.1%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	Puławski	30 g	30 min	8.9 %
Boil	Cascade PL	50 g	10 min	5.2 %
Boil	Oktawia	30 g	10 min	7.1 %
Aroma (end of boil)	Mosaic USA	20 g	5 min	12 %
Dry Hop	Cascade PL	50 g	3 day(s)	5.2 %
Dry Hop	Chinook PL	30 g	3 day(s)	10 %
Dry Hop	Mosaic USA	40 g	3 day(s)	12 %
Dry Hop	Cascade USA	25 g	3 day(s)	7.7 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Fermentis US-05	Ale	Dry	11.5 g	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Tabletki do klarowania	2.5 g	Boil	15 min