

# POLA

- Gravity **10.7 BLG**
- ABV ---
- IBU **37**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 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 **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	4 kg (87.9%)	80.5 %	4
Grain	Strzegom Pszeniczny	0.3 kg (6.6%)	81 %	6
Grain	Chit Malt	0.25 kg (5.5%)	50 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Simcoe	15 g	10 min	13.2 %
Boil	Amarillo	10 g	10 min	9.5 %
Whirlpool	Simcoe	25 g	0 min	13.2 %
Whirlpool	Amarillo	15 g	0 min	9.5 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-5	Ale	Dry	12 g	Fermentis