

# "POLISH" PALE ALE

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- Gravity **11 BLG**
- ABV ---
- IBU **74**
- SRM **4.3**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **35 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **35 min** at **72C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.3 kg (91.5%)	80.5 %	2
Grain	strzegom karmel 30	0.4 kg (8.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	55 g	75 min	9.4 %
Boil	Lublin (Lubelski)	40 g	15 min	3.4 %
Dry Hop	Lublin (Lubelski)	30 g	4 day(s)	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Notes

- Refermentacja po 3 g na 0,5 litra.  
Leżakowanie - 3 tygodnie  
Nov 16, 2016, 1:17 AM