

# Polish Pale Ale

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **27**
- SRM **6.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (69.2%)	79 %	7
Grain	Strzegom Pszeniczny	0.5 kg (7.7%)	81 %	5
Grain	Strzegom Monachijski typ I	1 kg (15.4%)	79 %	16
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	15 g	50 min	7.1 %
Boil	Cascade PL	20 g	30 min	5.2 %
Boil	Cascade PL	30 g	10 min	5.2 %
Aroma (end of boil)	lunga	10 g	5 min	11 %
Whirlpool	Oktawia	15 g	20 min	7.1 %
Dry Hop	Cascade PL	50 g	3 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US	Ale	Slant	150 ml	---