

# POLISH PALE ALE

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- Gravity **11.9 BLG**
- ABV ---
- IBU **29**
- SRM **4.1**
- Style **Extra Special/Strong Bitter (English 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 **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- 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 | Weyermann - Pale Ale Malt              | 3 kg (60%)   | 80 %  | 6.5 |
| Grain | Weyermann - Carapils                   | 0.5 kg (10%) | 78 %  | 4   |
| Grain | Słód pszeniczny Viking Malt (Strzegom) | 0.5 kg (10%) | 80 %  | 4   |
| Grain | Weyermann - Premium Pilsner Malt       | 1 kg (20%)   | 80 %  | 2   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Marynka  | 15 g   | 60 min   | 8.5 %      |
| Boil                | Marynka  | 15 g   | 30 min   | 8.5 %      |
| Aroma (end of boil) | Lubelski | 20 g   | 5 min    | 3.8 %      |
| Aroma (end of boil) | Sybilla  | 20 g   | 5 min    | 6.8 %      |
| Dry Hop             | Lubelski | 40 g   | 3 day(s) | 3.8 %      |
| Dry Hop             | Sybilla  | 40 g   | 3 day(s) | 6.8 %      |

## Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale         | Dry         | 11.5 g        | Fermentis         |