

# 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