

## polish pale ale ( junga,marynka,lubelski,perle)

- Gravity **12.6 BLG**
- ABV ---
- IBU **45**
- SRM **9.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Steps

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

### Mash step by step

- Heat up **13.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 150	0.3 kg (6.5%)	75 %	150
Grain	Strzegom pszeniczny	0.3 kg (6.5%)	81 %	6
Grain	Strzegom Pilzneński	4 kg (87%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	23 g	60 min	11 %
Boil	Lublin (Lubelski)	20 g	25 min	3.5 %
Boil	Lublin (Lubelski)	10 g	5 min	3.5 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	20 min	3.5 %
Aroma (end of boil)	Perle	10 g	20 min	7 %
Whirlpool	Perle	10 g	30 min	7 %
Whirlpool	Lublin (Lubelski)	10 g	30 min	3.5 %
Whirlpool	Marynka	10 g	30 min	11 %
Dry Hop	Marynka	15 g	7 day(s)	11 %
Dry Hop	Perle	15 g	7 day(s)	7 %
Dry Hop	lub	15 g	7 day(s)	3.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-05	Ale	Slant	100 ml	Safale