

## Polski Pale Ale (Chinook)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (90%)	80 %	5
Grain	Słód pszeniczny Crisp	0.5 kg (10%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL	15 g	60 min	12.5 %
Boil	Chinook PL	15 g	15 min	6.2 %
Boil	lunga PL	15 g	15 min	12.5 %
Boil	Chinook PL	15 g	5 min	6.2 %
Boil	lunga PL	15 g	5 min	12.5 %
Dry Hop	Chinook PL	15 g	5 day(s)	6.2 %
Dry Hop	lunga PL	15 g	5 day(s)	12.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---