

# Polskie Pale Ale

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- Gravity **13.1 BLG**
- ABV ---
- IBU **29**
- SRM **5.1**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (33.3%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (22.2%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (22.2%)	79 %	16
Grain	Weyermann - Carapils	1 kg (22.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	40 min	6.5 %
Boil	Oktawia	10 g	20 min	7.8 %
Boil	Sybilla	10 g	15 min	6.5 %
Boil	Oktawia	10 g	10 min	7.8 %
Boil	Sybilla	30 g	5 min	6.5 %
Boil	Oktawia	30 g	5 min	7.8 %
Dry Hop	Cascade	50 g	4 day(s)	5.5 %
Dry Hop	Oktawia	50 g	4 day(s)	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us - 05	Ale	Dry	11.5 g	---