

## POLSKIE PALE ALE (noworoczne)

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **5.7**

### 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 **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.3 kg (70.2%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.8 kg (17%)	80 %	6
Grain	Strzegom Karmel 150	0.1 kg (2.1%)	75 %	150
Grain	Płatki owsiane	0.5 kg (10.6%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	18 g	55 min	10 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	0 min	4 %
Dry Hop	Centennial	25 g	7 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	0.5 g	Boil	10 min

### Notes

- Pijalne , minimalnie estrowe, trochę przegazowane  
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