

1# Polish Pale Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **38**
- SRM **10.4**
- 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 **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **79 C**, Time **30 min**

Mash step by step

- Heat up **liter(s)** of strike water to **C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **30 min** at **79C**
- Sparge using **liter(s)** of **C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (100%)	80 %	35

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lublin (Lubelski)	30 g	15 min	4 %
Boil	zula	30 g	60 min	9 %

Yeasts

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

Notes

- #1 Polish Pale Ale.
Pierwsza receptura z samodzielnie dobranej surowców. Pierwsze spotkanie z Polskim chmielem Zula który według opisu powinien wnosić owocowe takie jak pomarańcza, brzoskwinia, mandarynka, grejpfrut, morela czy śliwka. Piwo nie jest robione tylko dla mnie więc goryczka nie jest pokaźna (osobiście dodałbym 2 razy więcej zuli)
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