

# Belgijsko Polskie Pale Ale #1 - Browar na Wyżynie

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **5.5**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **21 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	4.3 kg (100%)	79 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka (PL) - granulát	15 g	45 min	8.2 %
Boil	Cascade (PL) - granulát	20 g	20 min	5.5 %
Aroma (end of boil)	Cascade (PL) - granulát	20 g	7 min	5.5 %
Whirlpool	Cascade (PL) - granulát	30 g	0 min	5.5 %
Dry Hop	Cascade (PL) - granulát	30 g	7 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Slant	300 ml	FM

## Notes

- Cascade (PL) - granulát 30g dodane na whirpol ponížej 80C na 15 minut.  
*Jul 30, 2017, 6:36 PM*