

# Chinnok Polski Pale Ale

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **25**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **25.5 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pilzneński           | 4 kg (78.4%) | 81 %  | 4   |
| Grain | Monachijski          | 1 kg (19.6%) | 80 %  | 16  |
| Grain | Weyermann - Carapils | 0.1 kg (2%)  | 78 %  | 4   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Chinook PL | 25 g   | 30 min   | 5.2 %      |
| Boil      | Chinook PL | 35 g   | 10 min   | 5.2 %      |
| Whirlpool | Chinook PL | 40 g   | 15 min   | 5.2 %      |
| Dry Hop   | Sybilla    | 50 g   | 3 day(s) | 4.6 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | fermentis  |

## Extras

| Type   | Name | Amount | Use for | Time   |
|--------|------|--------|---------|--------|
| Flavor | NaCl | 7 g    | Mash    | 70 min |

|        |          |     |      |       |
|--------|----------|-----|------|-------|
| Fining | Whirfloc | 4 g | Boil | 5 min |
|--------|----------|-----|------|-------|