

englisz polisz ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **35**
- SRM **4.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.35 kg (7.6%)	85 %	4
Grain	Strzegom Karmel 30	0.25 kg (5.4%)	75 %	30
Grain	Viking Pale Ale malt	1 kg (21.7%)	80 %	5
Grain	Strzegom Pilzneński	3 kg (65.2%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.7 %
Boil	Challenger	15 g	25 min	5.8 %
Boil	Challenger	25 g	5 min	5.8 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	0 min	4.3 %
Whirlpool	Challenger	20 g	0 min	5.8 %
Dry Hop	Lublin (Lubelski)	30 g	5 day(s)	4.3 %
Dry Hop	Challenger	40 g	5 day(s)	5.8 %

Yeasts

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

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- 12 blg - 2 blg
tydzień burzliwa , 5 cicha
zabutelkowano 26.07.18
dodano 4gr/o,5 l
niebieski k
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