

# N°1 PolishPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **25**
- SRM **13.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **62 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (49.2%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (16.4%)	79 %	16
Grain	Weyermann - Carared	0.5 kg (8.2%)	75 %	45
Grain	Viking Red Ale	0.75 kg (12.3%)	75 %	70
Grain	Strzegom pszenica prażona	0.1 kg (1.6%)	70 %	1000
Grain	Płatki owsiane	0.5 kg (8.2%)	85 %	3
Grain	Jęczmień niestodowany	0.25 kg (4.1%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	28 g	40 min	10 %
Boil	Citra	25 g	5 min	12 %
Dry Hop	Zula	100 g	3 day(s)	7 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Dry	20 g	Safale