

N°1 PolishPA

- 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

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| US-05 | Ale | Dry | 20 g | Safale |