

# Pale Ale polaris

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **4.1**
- Style **Blonde 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 **5 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	8 g	60 min	19.8 %
Whirlpool	Polaris	20 g	20 min	19.8 %
Dry Hop	Polaris	40 g	3 day(s)	19.8 %
Dry Hop	Polaris	32 g	2 day(s)	19.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
k-97	Ale	Dry	11 g	Fermentis

## Notes

- pierwszy chmiel na zimno w drugim dniu fermentacji burzliwej  
drugi chmiel na zimno po zakończeniu fermentacji burzliwej na 3 dni  
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