

# Polish Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **45**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

| Type  | Name  | Amount      | Yield | EBC |
|-------|---|-------------|-------|-----|
| Grain | Słód jęczmienny pilznieński Viking Malt - Strzegom/Sierpc | 5 kg (100%) | 85 %  | 4   |

## Hops

| Use for             | Name     | Amount | Time      | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Boil                | Marynka  | 30 g   | 55 min    | 8 %        |
| Boil                | Lunga    | 5 g    | 50 min    | 10 %       |
| Boil                | Lubelski | 60 g   | 25 min    | 3 %        |
| Aroma (end of boil) | Lunga    | 15 g   | 5 min     | 10 %       |
| Aroma (end of boil) | Lubelski | 10 g   | 5 min     | 3 %        |
| Dry Hop             | Lubelski | 20 g   | 15 day(s) | 3 %        |
| Dry Hop             | Lunga    | 10 g   | 15 day(s) | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory         |
|--------------|------|------|--------|--------------------|
| SafAle™ S-04 | Ale  | Dry  | 11.5 g | Lesaffre Fermentis |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 6 g    | Boil    | 13 min |

## Notes

- Przelewowe  
*Dec 2, 2019, 11:29 PM*