

Polish Pale Ale #5

- Gravity **13.8 BLG**
- ABV ---
- IBU **47**
- SRM **10.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **80C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 4 kg (55.2%) | 79 % | 16 |
| Grain | Strzegom Pale Ale | 2 kg (27.6%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 1 kg (13.8%) | 81 % | 6 |
| Grain | Strzegom Karmel 300 | 0.25 kg (3.4%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | lunga | 50 g | 60 min | 10 % |
| Whirlpool | lunga | 50 g | 5 min | 10 % |
| Whirlpool | Zula | 50 g | 5 min | 7 % |
| Dry Hop | Zula | 50 g | 5 day(s) | 7 % |