

Polish Pale Ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **36**
- SRM **4.2**
- Style **Extra Special/Strong Bitter (English 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 **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (87%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.3 kg (6.5%)	75 %	30
Grain	Oats, Flaked	0.3 kg (6.5%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	55 min	10 %
Aroma (end of boil)	Sybilla	30 g	10 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	15 min
Water Agent	Gips piwowarski	4 g	Mash	60 min

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Based on the recipe from book "Domowe Piwo, przepisy".

Primary fermentation: 7-10 days in 18-21C, (without controlling the temp., it was reaching 24-25C easily)

Secondary fermentation: 10-20 days in 18-21C.

Bottle with glucose 140 per 22l of beer.

Time for carbonation: 2 weeks.

Aging: 3 weeks.

That was my last batch that I brewed, where I wasn't controlling the temperature, it was giving headaches. It wasn't good. It was pretty sour and the beer head was non existing (maybe it was correct according to this style?).

Dec 8, 2020, 6:46 AM