

# Polish Pale Ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **36**
- SRM **3.3**
- 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 **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (20.4%)	80 %	5
Grain	Strzegom Pilzneński	3 kg (61.2%)	80 %	4
Grain	Płatki pszeniczne	0.5 kg (10.2%)	60 %	3
Grain	Weyermann pszeniczny jasny	0.4 kg (8.2%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	50 min	6.2 %
Boil	Magnat	30 g	15 min	9.8 %
Boil	lunga	30 g	2 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s- 04	Ale	Dry	11.5 g	safale