

# Polish Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.1 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (66.2%)	80 %	4
Grain	Płatki owsiane	0.4 kg (13.2%)	60 %	3
Grain	Pszeniczny	0.5 kg (16.6%)	85 %	4
Grain	Biscuit Malt	0.12 kg (4%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	30 min	10 %
Boil	lunga	10 g	5 min	10 %
Whirlpool	Zula	15 g	1 min	8.3 %
Whirlpool	Oktawia	25 g	1 min	7.1 %
Whirlpool	Izabella	25 g	1 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis