

# Polish Pale Ale Pinta

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **72 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **70 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	2.5 kg (71.4%)	80.5 %	3
Grain	Płatki owsiane	0.6 kg (17.1%)	60 %	3
Grain	Bestmalz Carmel Pils	0.4 kg (11.4%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	30 min	9.4 %
Whirlpool	Amora Preta	35 g	15 min	9 %
Whirlpool	Książęcy	35 g	15 min	10.1 %
Dry Hop	Amora Preta	55 g	3 day(s)	9 %
Dry Hop	Książęcy	55 g	3 day(s)	10.1 %

## Yeasts

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

## Notes

- Woda RO modyfikowana następująco:  
13 L do zacierania:

Chlorek wapnia - 2.6 g  
Gips piwowarski - 1.3 g  
Sprawdzenie Ph i korekta do 5.2-5.4

Dodano: 1ml kwasu mlekowego

7 L do wyśładzania:  
Chlorek wapnia - 4.5 g  
Gips piwowarski - 2.3 g  
Sprawdzenie Ph i korekta do 5.2-5.4

Dodano 0.5ml kwasu mlekowego

Do gotowania dorzucić ( po przeliczeniu do objętości )  
Epsom - 1.7g/10L  
NaCl - 0.6g/10L  
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