

Polish Pale Ale (PPA)

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **34**
- SRM **5**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale | 2.5 kg (67.6%) | --- % | 8 |
| Grain | Weyermann - Pilsner | 0.5 kg (13.5%) | --- % | 4 |
| Grain | Viking Malt Monachijski typ I | 0.5 kg (13.5%) | --- % | 13 |
| Grain | Platki owsiane | 0.2 kg (5.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Oktawia | 15 g | 15 min | 7.1 % |
| Boil | Sybilla | 15 g | 30 min | 3.5 % |
| Boil | Goldings | 15 g | 45 min | 5.7 % |
| Boil | Fuggles | 15 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|------|--------|------------|
| Gozdawa Hybride Ale Yeast | Ale | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--|-----------|-------|----------|--------|
| Fining | Whirlfloc | 1.3 g | Boil | 10 min |
| Jest to środek klarujący który z powodzeniem stosuje w moich warkach, w przybliżeniu ~1.3g Whirlfloc to połowa tabletki. | | | | |
| Other | Glukoza | 75 g | Bottling | --- |

Notes

- Standardowa fermentacja 2 tygodnie, po tym czasie dodać 75g rozpuszczonej w wodzie glukozy i rozlać do butelek po czym odstawić w chłodne miejsce(czyt. do piwnicy) na tydzień. Po tym czasie powinno być gotowe.
To tylko szkic receptury na piwo Polish Pale Ale (PAP), jeszcze go nie wypróbowałem, ale zrobię to gdy tylko zwolni mi się fermentor.
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