

# Polish Peated Pale Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **34**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **50 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 2 kg (39.2%)   | 85 %  | 7   |
| Grain | Platki owsiane              | 0.6 kg (11.8%) | 85 %  | 3   |
| Grain | Weyermann - Pale Wheat Malt | 0.5 kg (9.8%)  | 85 %  | 4   |
| Grain | Peat Smoked Malt            | 2 kg (39.2%)   | 74 %  | 6   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 10 %       |
| Boil    | Sybilla | 20 g   | 30 min | 3.5 %      |
| Boil    | Sybilla | 20 g   | 10 min | 3.5 %      |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-05 | Ale  | Slant | 250 ml | ---        |