

Polskie Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **7.7**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **85 min**
- Evaporation rate **14 %/h**
- Boil size **35.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **73 C**, Time **30 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **73C**
- Sparge using **23.5 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Słód Pale Ale Strzegom | 5 kg (90.9%) | 90 % | 6.5 |
| Grain | Słód Karmelowy Jasny | 0.5 kg (9.1%) | 90 % | 125 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil | Marynka | 30 g | 85 min | 8.7 % |
| Aroma (end of boil) | Lubelski | 30 g | 0 min | 5 % |
| Dry Hop | Saaz (Czech Republic) | 50 g | 7 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | --- |