

# Polskie Pale Ale

---

- Gravity **11.6 BLG**
- ABV ---
- IBU **34**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **12 %**
- Size with trub loss **26.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **10 min**
- Temp **69 C**, Time **50 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **10 min** at **65C**
- Keep mash **50 min** at **69C**
- Keep mash **3 min** at **78C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Pilzneński                  | 4.5 kg (90%) | 81 %  | 4   |
| Grain | Strzegom Monachijski typ II | 0.5 kg (10%) | 79 %  | 22  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 30 g   | 60 min | 10 %       |
| Boil                | Sybilla | 20 g   | 15 min | 3.5 %      |
| Aroma (end of boil) | Sybilla | 20 g   | 5 min  | 3.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |