

Polskie Pale Ale

- Gravity **12.1 BLG**
- ABV ---
- IBU **46**
- SRM **5.3**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 1.8 kg (42.9%) | 81 % | 5 |
| Grain | Viking Pale Ale malt | 1 kg (23.8%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1.4 kg (33.3%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | lunga | 20 g | 30 min | 11 % |
| Boil | lunga | 20 g | 5 min | 11 % |
| Mash | Sybilla | 70 g | 60 min | 3.5 % |
| Dry Hop | lunga | 50 g | 4 day(s) | 11 % |

Yeasts

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