

# Polskie Pale Ale v.2/2023

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **6.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **33.6 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (90.2%)	80 %	5
Grain	Caramunich® typ I	0.5 kg (8.2%)	73 %	80
Grain	Acid Malt	0.1 kg (1.6%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora Preta	30 g	60 min	11.2 %
Boil	Amora Preta	15 g	15 min	11.2 %
Aroma (end of boil)	Amora Preta	15 g	0 min	11.2 %
Dry Hop	Amora Preta	40 g	7 day(s)	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10.5 g	Fermentis