

# Rody Hodowlane Single HOP Polish Pale Ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.2 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount        | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 5 kg (79.4%)  | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I        | 0.5 kg (7.9%) | 79 %  | 16  |
| Grain | Pszeniczny                        | 0.5 kg (7.9%) | 85 %  | 4   |
| Grain | Weyermann - Carapils              | 0.3 kg (4.8%) | 78 %  | 4   |

## Hops

| Use for | Name           | Amount | Time     | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil    | Rody Hodowlane | 30 g   | 60 min   | 9.3 %      |
| Boil    | Rody Hodowlane | 70 g   | 1 min    | 9.3 %      |
| Dry Hop | Rody Hodowlane | 100 g  | 2 day(s) | 9.3 %      |

## Yeasts

| Name                            | Type | Form  | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale  | Slant | 200 ml | ---        |