

W038 - Polish Pale Ale

- Gravity **13.6 BLG**
- ABV **6 %**
- IBU **42.6**
- SRM **9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **65 C**, Time **75 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BEST Pilsen Malt (BESTMALZ)	2.8 kg	82.8 %	8
Grain	Viking Vienna Malt	2.3 kg	79.5 %	21
Grain	BEST Wheat Malt (BESTMALZ)	0.5 kg	83.5 %	11

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Simcoe	10 g	3 day(s)	13.1 %
Boil	Sybilla	50 g	60 min	6.5 %
Boil	Lublin (Lubelski)	30 g	20 min	4.1 %
Boil	Chinook PL	20 g	5 min	9 %
Dry Hop	Chinook PL	30 g	3 day(s)	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale American	Ale	Dry	--- g	DCL/Fermentis