

Polskie Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **54**
- SRM **6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **3 %**
- Size with trub loss **5.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **2 %/h**
- Boil size **5.4 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.6 liter(s)**
- Total mash volume **4.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **3.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **5.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malt Malteurop	0.8 kg (66.7%)	79 %	6
Grain	Viking Munich Malt	0.2 kg (16.7%)	78 %	18
Grain	Caramel/Crystal Malt - 20L	0.05 kg (4.2%)	75 %	39
Grain	Barley, Raw	0.05 kg (4.2%)	60.9 %	4
Grain	Wheat, Raw	0.05 kg (4.2%)	60.9 %	4
Grain	Oat, Raw	0.05 kg (4.2%)	60.9 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	6 g	70 min	10.7 %
(granulat)				
Boil	Magnat	6 g	15 min	7.2 %
(szyszki własne z ogrodu)				
Boil	Iunga	5 g	15 min	10.7 %
(granulat)				
Aroma (end of boil)	Sybilla	3 g	0 min	3.5 %

(szyszki własne z ogrodu)

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	30 ml	Fermentis

Notes

- Piwo bez chmielenia na zimno, zabutelkowane 15.10.2020
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