

# Polskie Pale Ale v.2/2023

- 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  |