

# Brett & Polskie Pale Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **5.6**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **10 %**
- Size with trub loss **35.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.1 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **35.3 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **27.1 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **41.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (61%)	80 %	4
Grain	Pszeniczny	1.1 kg (13.4%)	85 %	4
Grain	Abbey Malt Weyermann	0.8 kg (9.8%)	75 %	45
Grain	Monachijski	0.5 kg (6.1%)	80 %	16
Grain	Płatki jęczmienne	0.4 kg (4.9%)	85 %	3
Grain	Płatki owsiane	0.4 kg (4.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	25 g	50 min	11.6 %
Boil	Eureka!	25 g	2 min	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brettanomyces Blend	Ale	Liquid	250 ml	White Labs

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min