

# Groszkowe #1 - Polskie Pale Ale - Browar na Wyżynie

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **35**
- SRM **4.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale Viking Malt (Strzegom)	2.5 kg (86.2%)	80 %	8
Grain	Viking Wheat Malt	0.2 kg (6.9%)	83 %	5
Grain	Płatki owsiane	0.2 kg (6.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	25 min	8.8 %
Boil	Lublin (Lubelski)	5 g	25 min	4.5 %
Boil	Sybilla	5 g	25 min	6.5 %
Aroma (end of boil)	Marynka	25 g	7 min	8.8 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	7 min	4.5 %
Aroma (end of boil)	Sybilla	25 g	7 min	6.5 %
Whirlpool	Marynka	20 g	0 min	8.8 %
Whirlpool	Lublin (Lubelski)	20 g	0 min	4.5 %
Whirlpool	Sybilla	20 g	0 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Fermentis Safale US-05	Ale	Dry	11.5 g	---
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