

# Groszkowe #2 - Polskie Pale Ale - Browar na Wyżynie

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilznieński Viking Malt	3.8 kg (95%)	80 %	5
Grain	pszeniczny Viking Malt	0.2 kg (5%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook (PL) - granulát	5 g	60 min	10 %
Boil	Chinook (PL) - granulát	20 g	20 min	10 %
Aroma (end of boil)	Chinook (PL) - granulát	20 g	7 min	10 %
Whirlpool	Chinook (PL) - granulát	20 g	0 min	10 %
Dry Hop	Chinook (PL) - granulát	35 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

## Notes

- Chmielenie whirlpool przy 80C przez 15 minut.  
*Jul 11, 2017, 2:49 PM*