

Polish Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **4.8**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **19.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (81.8%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 0.5 kg (9.1%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (9.1%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Marynka | 40 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 1 min | 4 % |
| Aroma (end of boil) | Lomik | 30 g | 1 min | 3.8 % |
| Aroma (end of boil) | Sybilla | 30 g | 1 min | 3.5 % |
| Dry Hop | Marynka | 30 g | 3 day(s) | 10 % |
| Dry Hop | Sybilla | 30 g | 3 day(s) | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 9.5 g | Fermentis |

Notes

- Piwo pełne, goryczka zaznaczona. Aromat chmielowy jest całkiem wyraźny i przyjemny ale spodziewałem się lepszego efektu.
Nov 20, 2018, 12:52 AM