

# Polish Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **45**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienny pilznieński Viking Malt - Strzegom/Sierpc	5 kg (100%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	55 min	8 %
Boil	Lunga	5 g	50 min	10 %
Boil	Lubelski	60 g	25 min	3 %
Aroma (end of boil)	Lunga	15 g	5 min	10 %
Aroma (end of boil)	Lubelski	10 g	5 min	3 %
Dry Hop	Lubelski	20 g	15 day(s)	3 %
Dry Hop	Lunga	10 g	15 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SafAle™ S-04	Ale	Dry	11.5 g	Lesaffre Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	6 g	Boil	13 min

## Notes

- Przelewowe  
*Dec 2, 2019, 11:29 PM*