

Polish Pale Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **47**
- SRM **6.2**

Batch size

- Expected quantity of finished beer **31.65 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **40 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (22.2%)	80 %	5
Grain	Pilzneński	2.5 kg (27.8%)	81 %	4
Grain	Monachijski	1 kg (11.1%)	80 %	16
Grain	Strzegom Karmel 30	1 kg (11.1%)	75 %	30
Grain	Płatki owsiane	0.5 kg (5.6%)	85 %	3
Grain	Strzegom Wiedeński	0.5 kg (5.6%)	79 %	10
Grain	Weyermann - Carapils	1.5 kg (16.7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	30 g	30 min	3.8 %
Boil	Magnat	30 g	30 min	11.2 %
Aroma (end of boil)	Oktawia	20 g	10 min	7.1 %
Aroma (end of boil)	lunga	80 g	10 min	11 %
Dry Hop	Oktawia	300 g	10 day(s)	7.1 %
Dry Hop	lunga	80 g	10 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London ESB Ale	Ale	Liquid	50 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao - skórka	100 g	Secondary	5 day(s)
Flavor	wiórki kokosowe	100 g	Secondary	5 day(s)