

# Polish Pale Ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **36**
- SRM **4.2**
- Style **Extra Special/Strong Bitter (English 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 **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (87%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.3 kg (6.5%)	75 %	30
Grain	Oats, Flaked	0.3 kg (6.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	55 min	10 %
Aroma (end of boil)	Sybilla	30 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	15 min
Water Agent	Gips piwowarski	4 g	Mash	60 min

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Based on the recipe from book "Domowe Piwo, przepisy".

Primary fermentation: 7-10 days in 18-21C, (without controlling the temp., it was reaching 24-25C easily)

Secondary fermentation: 10-20 days in 18-21C.

Bottle with glucose 140 per 22l of beer.

Time for carbonation: 2 weeks.

Aging: 3 weeks.

That was my last batch that I brewed, where I wasn't controlling the temperature, it was giving headaches. It wasn't good. It was pretty sour and the beer head was non existing (maybe it was correct according to this style?).

*Dec 8, 2020, 6:46 AM*