

Polskie Ale do chłania

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.7 kg (60.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.2 kg (7.1%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.4 kg (14.3%) | 85 % | 3 |
| Grain | Pszeniczny | 0.5 kg (17.9%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| First Wort | lunga | 10 g | 60 min | 11 % |
| Aroma (end of boil) | Marynka | 15 g | 10 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 10 min | 4 % |
| Dry Hop | lunga | 10 g | 3 day(s) | 11 % |
| Dry Hop | Marynka | 10 g | 3 day(s) | 10 % |
| Dry Hop | Lublin (Lubelski) | 10 g | 3 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 100 g | Fermentis |