

Polskie Ale SH PŁ-01

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **39**
- SRM **4**
- 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 **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Crisp Marl Pale/Pils	2.7 kg (90%)	80 %	5
Grain	Crisp Marl Wheat	0.3 kg (10%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	PŁ-01	10 g	60 min	8.5 %
Boil	PŁ-01	20 g	20 min	8.5 %
Boil	PŁ-01	30 g	3 min	8.5 %
Dry Hop	PŁ-01	50 g	5 day(s)	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Notes

- Brzeczka schłodzona do 16C
Dzien 1 - 18C
Dzien2 - 19C
Dzien3 - 19C
Dzien4 - 20C
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