

Polskie Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **5**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **47.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **36.9 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **28.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **27.1 liter(s)** of **76C** water or to achieve **47.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (97.6%)	80 %	5
Grain	Strzegom Karmel 150	0.2 kg (2.4%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7.3 %
Aroma (end of boil)	Lublin (Lubelski)	70 g	10 min	5.3 %
Dry Hop	Oktawia	100 g	3 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	23 g	---

Notes

- 30 g lubelskiego na wyłączeniu palnika jeszcze
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