

# Polskie Pale Ale

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- Gravity **12.1 BLG**
- ABV ---
- IBU **27**
- SRM **5.2**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **34.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.44 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **64 C**, Time **17 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **17 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **34.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.3 kg (63.1%)	80 %	6
Grain	Strzegom Pilzneński	1.6 kg (30.6%)	82 %	4
Grain	Carahell	0.33 kg (6.3%)	78 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10.5 %
Boil	Lubelski	15 g	20 min	3.5 %
Aroma (end of boil)	Lubelski	10 g	5 min	3.5 %
Aroma (end of boil)	Lubelski	25 g	0 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Nottingham Ale Yeast	Ale	Slant	150 ml	Danstar