

Polskie Pale Ale

- 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 |