

#30 Utopiec Polskie Pale Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **14 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.6 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.66 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **26.7 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (87.3%)	80 %	5
Grain	Płatki owsiane	0.4 kg (7%)	60 %	3
Grain	Weyermann Carapils	0.33 kg (5.8%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	15 g	50 min	8.3 %
Aroma (end of boil)	Zula	45 g	10 min	8.3 %
Whirlpool	Zula	40 g	0 min	8.3 %
na 78 stopni na 30 minut, wpisane 0 minut żeby nie zaburzało wyliczenia IBU				
Dry Hop	Exp 2/20	160 g	3 day(s)	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
OYL-071 Lutra™ Kveik	Ale	Slant	100 ml	Omega Yeast

Extras

Type	Name	Amount	Use for	Time
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Water Agent	Gips piwowarski	7 g	Mash	60 min
Fining	Mech irlandzki	5 g	Boil	8 min
Other	Witamina C	3 g	Bottling	---
Other	Glukoza	96 g	Bottling	---