

# Chinnok Polski Pale Ale

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **25**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **25.5 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (78.4%)	81 %	4
Grain	Monachijski	1 kg (19.6%)	80 %	16
Grain	Weyermann - Carapils	0.1 kg (2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	25 g	30 min	5.2 %
Boil	Chinook PL	35 g	10 min	5.2 %
Whirlpool	Chinook PL	40 g	15 min	5.2 %
Dry Hop	Sybilla	50 g	3 day(s)	4.6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	NaCl	7 g	Mash	70 min

Fining	Whirfloc	4 g	Boil	5 min
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