

# N°1 PolishPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **25**
- SRM **13.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **62 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC  |
|-------|----------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt       | 3 kg (49.2%)    | 80 %  | 5    |
| Grain | Strzegom Monachijski typ I | 1 kg (16.4%)    | 79 %  | 16   |
| Grain | Weyermann - Carared        | 0.5 kg (8.2%)   | 75 %  | 45   |
| Grain | Viking Red Ale             | 0.75 kg (12.3%) | 75 %  | 70   |
| Grain | Strzegom pszenica prażona  | 0.1 kg (1.6%)   | 70 %  | 1000 |
| Grain | Płatki owsiane             | 0.5 kg (8.2%)   | 85 %  | 3    |
| Grain | Jęczmień niestodowany      | 0.25 kg (4.1%)  | 75 %  | 2    |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Marynka | 28 g   | 40 min   | 10 %       |
| Boil    | Citra   | 25 g   | 5 min    | 12 %       |
| Dry Hop | Zula    | 100 g  | 3 day(s) | 7 %        |

## Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| US-05       | Ale         | Dry         | 20 g          | Safale            |