

Polish Oak Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **6.8**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pale Ale | 4 kg (63.5%) | 100 % | 15 |
| Grain | Monachijski | 1 kg (15.9%) | 80 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (4.8%) | 75 % | 30 |
| Grain | Pale Ale - "self-smoked" | 1 kg (15.9%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Junga | 23 g | 60 min | 11.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 70 g | 1 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.5 g | Fermentis |

Notes

- Pale Ale dymione samodzielnie na dębie/jabłoni (70/30%)
May 16, 2018, 6:40 PM