

# Polish Pale Ale

- Gravity **12.1 BLG**
- ABV ---
- IBU **38**
- SRM **9.7**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **67 C**, Time **120 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **120 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.2 kg (62.1%)	79 %	6
Grain	Strzegom Monachijski typ II	1.25 kg (24.3%)	79 %	22
Grain	Carabelge	0.4 kg (7.8%)	80 %	30
Grain	Abbey Castle	0.3 kg (5.8%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	22 g	60 min	13 %
Boil	Sybilla	20 g	20 min	3.5 %
Boil	Lublin (Lubelski)	25 g	10 min	3.6 %
Dry Hop	Cascade	20 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s33	Ale	Slant	300 ml	---