

# Polish Pale Ale

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **46**
- SRM **4.6**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **8 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (28.6%)	80 %	4
Grain	Malteurop Pale Ale	1 kg (28.6%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (28.6%)	81 %	6
Grain	Oats, Flaked	0.5 kg (14.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle 2017	30 g	60 min	7.1 %
Whirlpool	lunga	30 g	10 min	9.6 %
Dry Hop	lunga	40 g	2 day(s)	9.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc T	1 g	Boil	15 min

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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