

Polish Pale Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **31**
- SRM **9.3**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Castlemalting - Pale Ale | 2.3 kg (38.3%) | 80 % | 8 |
| Grain | Strzegom Pale Ale Zero | 3 kg (50%) | 79 % | 6 |
| Grain | Special B Castle | 0.15 kg (2.5%) | 70 % | 350 |
| Grain | Castlemalting - Cara Clair | 0.4 kg (6.7%) | 78 % | 4 |
| Grain | Bestmalz - Melanoiden Malt | 0.15 kg (2.5%) | 80 % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|--------|--------|------------|
| First Wort | Perle PL (szyszka) | 20 g | 60 min | 7 % |
| First Wort Hopping | | | | |
| Aroma (end of boil) | Perle PL (szyszka) | 30 g | 10 min | 7 % |
| Szyszka | | | | |
| Aroma (end of boil) | Cascade PL (szyszka) | 25 g | 10 min | 5.2 % |
| Szyszka | | | | |
| Aroma (end of boil) | Cascade PL (szyszka) | 25 g | 5 min | 5.2 % |

| | | | | |
|---------|--------------------|-------|----------|-------|
| Szyszka | | | | |
| Dry Hop | Oktawia PL (pelet) | 100 g | 3 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|--------|--------|------------|
| Wollsæter | Ale | Liquid | 25 ml | Priv |
| Lida | Ale | Liquid | 25 ml | Priv |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------|--------|---------|--------|
| Water Agent | Whirlfloc | 1.25 g | Boil | 10 min |
| Water Agent | Sól Epsom | 5 g | Mash | 70 min |

Notes

- Chmielenie na zimno, trzymać się temperatur 16-19 st.C
Cold Crashing 1-4.5 st. C przez 3 dni
Nagazowanie, celować w 2.0
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