

# Polish pale ale

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **29**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **0 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 1 kg (40%)   | 80 %  | 4   |
| Grain | Strzegom Pale Ale   | 1 kg (40%)   | 79 %  | 6   |
| Grain | Pszeniczny          | 0.5 kg (20%) | 85 %  | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 13 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 10 g   | 10 min | 4 %        |
| Boil    | Tomyski           | 20 g   | 0 min  | 2.8 %      |

## Yeasts

| Name                       | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| Gozdawa - Pure Ale Yeast 7 | Ale  | Dry  | 11 g   | Gozdawa    |