

## Polish Pale Ale (WEST COAST) for PINTA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **3.4**
- Style **American 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 **12 %/h**
- Boil size **25.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.2 kg (92.3%)	81 %	4
Grain	Rice, Flaked	0.2 kg (4.4%)	70 %	2
Sugar	Candi Sugar, Clear	0.15 kg (3.3%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	17 g	50 min	12.4 %
Boil	EXP 2/20	10 g	5 min	7.5 %
Boil	Książęcy	10 g	5 min	7 %
Whirlpool	EXP 2/20	30 g	15 min	7.5 %
Whirlpool	Książęcy	30 g	15 min	7 %
Dry Hop	EXP 2/20	60 g	3 day(s)	7.5 %
Dry Hop	Książęcy	60 g	3 day(s)	7 %