

# Polish Peated Pale Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **34**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **50 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (39.2%)	85 %	7
Grain	Platki owsiane	0.6 kg (11.8%)	85 %	3
Grain	Weyermann - Pale Wheat Malt	0.5 kg (9.8%)	85 %	4
Grain	Peat Smoked Malt	2 kg (39.2%)	74 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Sybilla	20 g	30 min	3.5 %
Boil	Sybilla	20 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	250 ml	---