

## Polskie Pale Ale EXP2/20

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **4.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **30 min**
- Evaporation rate **20 %/h**
- Boil size **18.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.3 liter(s)**

### Steps

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

### Mash step by step

- Heat up **15.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **18.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (77.9%)	82 %	4
Grain	Płatki owsiane	0.4 kg (10.4%)	60 %	3
Grain	Karmelowy Jasny 30EBC	0.2 kg (5.2%)	75 %	30
Grain	Strzegom Wiedeński	0.25 kg (6.5%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rody Hodowlane EXP 2/20	50 g	10 min	9.3 %
Boil	lunga	5 g	30 min	11.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	112.5 g	Danstar