

## POLSKIE PALE ALE (noworoczne)

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **5.7**

### 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt  | 3.3 kg (70.2%) | 85 %  | 7   |
| Grain | Weyermann pszeniczny jasny | 0.8 kg (17%)   | 80 %  | 6   |
| Grain | Strzegom Karmel 150        | 0.1 kg (2.1%)  | 75 %  | 150 |
| Grain | Płatki owsiane             | 0.5 kg (10.6%) | 85 %  | 3   |

### Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Marynka           | 18 g   | 55 min   | 10 %       |
| Boil                | Lublin (Lubelski) | 20 g   | 20 min   | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g   | 0 min    | 4 %        |
| Dry Hop             | Centennial        | 25 g   | 7 day(s) | 10.5 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | ---        |

### Extras

| Type   | Name        | Amount | Use for | Time   |
|--------|-------------|--------|---------|--------|
| Fining | Whirlfloc T | 0.5 g  | Boil    | 10 min |

### Notes

- Pijalne , minimalnie estrowe, trochę przegazowane  
*Feb 18, 2018, 8:07 PM*