

Polish,Czech,American Pale Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **7.1 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **60 min** at **100C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 1 kg (42.6%) | 79 % | 6 |
| Grain | Pilzniejszy | 1 kg (42.6%) | 81 % | 4 |
| Grain | Strzegom Karmel 30 | 0.25 kg (10.6%) | 75 % | 30 |
| Grain | Oats, Flaked | 0.1 kg (4.3%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 25 g | 40 min | 4 % |
| Boil | Saaz (Czech Republic) | 25 g | 5 min | 4.5 % |
| Aroma (end of boil) | Mosaic | 50 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |