

# 1# Polish Pale Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **38**
- SRM **10.4**
- Style **Extra Special/Strong Bitter (English 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

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

## Steps

- Temp **50 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **79 C**, Time **30 min**

## Mash step by step

- Heat up **liter(s)** of strike water to **C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **30 min** at **79C**
- Sparge using **liter(s)** of **C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (100%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lublin (Lubelski)	30 g	15 min	4 %
Boil	zula	30 g	60 min	9 %

## Yeasts

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

## Notes

- #1 Polish Pale Ale.  
Pierwsza receptura z samodzielnie dobranej surowców. Pierwsze spotkanie z Polskim chmielem Zula który według opisu powinien wnosić owocowe takie jak pomarańcza, brzoskwinia, mandarynka, grejpfrut, morela czy śliwka. Piwo nie jest robione tylko dla mnie więc goryczka nie jest pokaźna ( osobiście dodałbym 2 razy więcej zuli)  
Feb 15, 2021, 2:04 PM