

[27] #1 S-04 Polish Pale Ale z zestem

- Gravity **11.9 BLG**
- ABV ---
- IBU **37**
- SRM **7.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **65C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 3.5 kg (46.7%) | 80 % | 8 |
| Grain | Strzegom Pale Ale | 4 kg (53.3%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | lunga | 20 g | 60 min | 11.6 % |
| Aroma (end of boil) | Marynka | 30 g | 15 min | 9.5 % |
| Whirlpool | Marynka | 20 g | 60 min | 9.5 % |
| Dry Hop | Marynka | 20 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Safale S-04 - starter | Ale | Dry | 1000 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 10 g | Boil | 15 min |
| Flavor | Curacao | 13 g | Boil | 10 min |

| | | | | |
|--------|----------------------------|------|------|--------|
| Flavor | Skórki cytrusów z 3 owoców | 30 g | Boil | 10 min |
| Flavor | Skórki cytrusów z 3 owoców | 30 g | Boil | 0 min |