

#94 polish Pale ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **41**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (87.7%)	80 %	7
Grain	Karmelowy Jasny 30EBC	0.1 kg (1.8%)	75 %	30
Grain	Briess - Pilsen Malt	0.6 kg (10.5%)	80.5 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Boil	Oktawia	10 g	10 min	7.1 %
Boil	Zula	10 g	10 min	8.3 %
Boil	Izabella	10 g	10 min	5.1 %
Boil	Cascade PL	10 g	10 min	5.2 %
Dry Hop	Zula	20 g	6 day(s)	8.3 %
Dry Hop	Oktawia	20 g	6 day(s)	7.1 %
Dry Hop	Izabella	20 g	6 day(s)	5.1 %
Dry Hop	Cascade PL	20 g	6 day(s)	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Dry	20 g	---
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Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	10 min
Water Agent	Gips piwowarski	2 g	Mash	60 min

Notes

- Piwo było w finale konkursu Pinta/Lidl.
Fermentacja w temperaturze od 15 do 22 stopni.
Nagazowanie 2g na butelke
Uwagi: za malo chmielu na aromat...
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