

# Bardzo klasyczne - Polish Pale Ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **40 C**, Time **0 min**
- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **0 min** at **40C**
- Keep mash **70 min** at **67C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 1.3 kg (48.1%) | 80 %  | 4   |
| Grain | Viking Pale Ale malt | 1.2 kg (44.4%) | 80 %  | 5   |
| Grain | Weyermann - Carapils | 0.2 kg (7.4%)  | 78 %  | 4   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 15 g   | 60 min | 6.5 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g   | 10 min | 3 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 5 g    | Fermentis  |