

# 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