

Bardzo klasyczne - Polish Pale Ale

- 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 |