

[PLAN] - Polish Pale Ale - "Stara Raszpla"

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **42**
- SRM **5.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (38.1%)	85 %	7
Grain	Strzegom Pilzneński	3 kg (57.1%)	80 %	4
Grain	Strzegom Karmel 100	0.25 kg (4.8%)	75 %	100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Oktawia	30 g	15 min	7.1 %
Aroma (end of boil)	lunga	30 g	0 min	11 %
Aroma (end of boil)	Oktawia	30 g	0 min	7.1 %
Dry Hop	lunga	40 g	4 day(s)	11 %
Dry Hop	Oktawia	40 g	4 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min