

Polish Pale Ale

- Gravity **12.1 BLG**
- ABV ---
- IBU **38**
- SRM **9.7**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **67 C**, Time **120 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **120 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.2 kg (62.1%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1.25 kg (24.3%) | 79 % | 22 |
| Grain | Carabelge | 0.4 kg (7.8%) | 80 % | 30 |
| Grain | Abbey Castle | 0.3 kg (5.8%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Magnum | 22 g | 60 min | 13 % |
| Boil | Sybilla | 20 g | 20 min | 3.5 % |
| Boil | Lublin (Lubelski) | 25 g | 10 min | 3.6 % |
| Dry Hop | Cascade | 20 g | 5 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| s33 | Ale | Slant | 300 ml | --- |