

# Polish Pale Ale

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **18**
- SRM **3.9**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

## Fermentables

| Type  | Name             | Amount       | Yield | EBC |
|-------|------------------|--------------|-------|-----|
| Grain | Pilzneński       | 3.5 kg (70%) | 81 %  | 4   |
| Grain | Płatki orkiszowe | 1 kg (20%)   | 80 %  | 4   |
| Grain | Płatki owsiane   | 0.5 kg (10%) | 85 %  | 3   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Puławski | 15 g   | 50 min | 8 %        |
| Aroma (end of boil) | Puławski | 15 g   | 10 min | 8 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 23 g   | ---        |