

Polish Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **54 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **39.9 liter(s)**
- Total mash volume **50.4 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **39.9 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **54 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pilzneński | 9 kg (85.7%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (9.5%) | 79 % | 10 |
| Grain | carmel pils | 0.5 kg (4.8%) | 79 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | lunga | 50 g | 30 min | 11 % |
| Whirlpool | huell melon | 50 g | 0 min | 7.3 % |
| Whirlpool | oktawia | 50 g | 0 min | 8.1 % |
| Whirlpool | zula | 50 g | 0 min | 9.5 % |
| Dry Hop | Zula | 50 g | 2 day(s) | 8.3 % |
| Dry Hop | Oktawia | 50 g | 2 day(s) | 7.1 % |
| Dry Hop | Huell Melon | 50 g | 2 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Fermentis US-05 | Ale | Dry | 22 g | --- |