

Polskie pale ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (87%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.2 kg (4.3%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.3 kg (6.5%) | 85 % | 3 |
| Grain | Carahell | 0.1 kg (2.2%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | lunga | 20 g | 55 min | 12.5 % |
| Boil | Sybilla | 25 g | 10 min | 6.7 % |
| Aroma (end of boil) | Sybilla | 25 g | 0 min | 6.7 % |

Yeasts

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