

Polskie Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **5**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **47.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **36.9 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **28.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **27.1 liter(s)** of **76C** water or to achieve **47.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (97.6%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.2 kg (2.4%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Marynka | 50 g | 60 min | 7.3 % |
| Aroma (end of boil) | Lublin (Lubelski) | 70 g | 10 min | 5.3 % |
| Dry Hop | Oktawia | 100 g | 3 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| US05 | Ale | Dry | 23 g | --- |

Notes

- 30 g lubelskiego na wyłączeniu palnika jeszcze
Mar 25, 2020, 11:31 AM