

# Polskie Pale Ale

- Gravity **13.3 BLG**
- ABV ---
- IBU **43**
- SRM **5.6**
- Style **American 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 **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (75.5%)	85 %	7
Grain	Strzegom Pszeniczny	1 kg (18.9%)	81 %	6
Grain	Melanoiden Malt	0.3 kg (5.7%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	12.5 %
Boil	Marynka	15 g	20 min	8.8 %
Boil	Magnat	10 g	20 min	12.5 %
Aroma (end of boil)	Magnat	10 g	3 min	12.5 %
Boil	Marynka	10 g	0 min	8.8 %
Dry Hop	Marynka	25 g	5 day(s)	10 %
Dry Hop	Lublin (Lubelski)	50 g	5 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	Fermentum