

# Polish Pale Ale

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **46**
- SRM **4.6**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **8 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1 kg (28.6%)   | 80 %  | 4   |
| Grain | Malteurop Pale Ale  | 1 kg (28.6%)   | 80 %  | 5   |
| Grain | Strzegom Pszeniczny | 1 kg (28.6%)   | 81 %  | 6   |
| Grain | Oats, Flaked        | 0.5 kg (14.3%) | 80 %  | 2   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Perle 2017 | 30 g   | 60 min   | 7.1 %      |
| Whirlpool | lunga      | 30 g   | 10 min   | 9.6 %      |
| Dry Hop   | lunga      | 40 g   | 2 day(s) | 9.6 %      |

## Yeasts

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

## Extras

| Type   | Name        | Amount | Use for | Time   |
|--------|-------------|--------|---------|--------|
| Fining | whirlfloc T | 1 g    | Boil    | 15 min |

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- hibiskus ?  
*Apr 17, 2019, 3:01 PM*