

# POLISH ALE #1

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **5.2**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Keep mash **0 min** at **78C**
- Sparge using **15.3 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	4.5 kg (90%)	80 %	5
Grain	Strzegom Karmel 30	0.5 kg (10%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	5.7 %
Boil	Lublin (Lubelski)	45 g	30 min	5.7 %
Aroma (end of boil)	Izabella	40 g	0 min	6.8 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Finning	biersol	12 g	Boil	5 min