

Polish Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **27**
- SRM **3.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.1 liter(s)**
- Total mash volume **2.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **2.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Vienna Malt | 0.5 kg (29.4%) | 81 % | 8 |
| Grain | Oats, Flaked | 0.2 kg (11.8%) | 80 % | 2 |
| Dry Extract | Briess DME - Pilsen Light | 1 kg (58.8%) | 95 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Marynka | 7 g | 60 min | 10 % |
| Aroma (end of boil) | Sybilla | 20 g | 10 min | 3.5 % |
| Aroma (end of boil) | Cascade PL | 15 g | 10 min | 5.2 % |
| Whirlpool | Cascade PL | 10 g | 0 min | 5.2 % |
| Whirlpool | Sybilla | 10 g | 0 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Us-05 | Ale | Slant | 150 ml | --- |