

# Polish Ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **9.4**
- Style **Old 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 **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **100 C**, Time **60 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **60 min** at **100C**
- Sparge using **7.3 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	3 kg (50%)	80 %	5
Grain	Viking Munich Malt	1 kg (16.7%)	78 %	18
Grain	Viking Vienna Malt	1 kg (16.7%)	79 %	7
Grain	Karmelowy Czerwony	1 kg (16.7%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	60 g	30 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis