

## Polish Ale #2

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **6.2**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **13.7 liter(s)**

### Steps

- Temp **66 C**, Time **45 min**
- Temp **74 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **10.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.8 kg (26.2%)	80 %	5
Grain	Pszeniczny	1 kg (32.8%)	85 %	4
Grain	Strzegom Pilzniejszy	1 kg (32.8%)	80 %	4
Grain	Strzegom Karmel 300	0.05 kg (1.6%)	70 %	299
Grain	Płatki owsiane	0.2 kg (6.6%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	60 min	12.5 %
Boil	Lublin (Lubelski)	5 g	15 min	5 %
Boil	Sybilla	5 g	15 min	3.5 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	5 min	5 %
Aroma (end of boil)	Sybilla	10 g	5 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Trawa cytrynowa	10 g	Boil	15 min