

## Polish Ale

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **34**
- SRM **8.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (88.9%)	80 %	5
Grain	Caramunich® typ I	0.5 kg (11.1%)	73 %	80

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	50 g	60 min	5 %
Dry Hop	Lubelski	50 g	6 day(s)	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis