

## Polish PA

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- Gravity **12.1 BLG**
- ABV ---
- IBU **38**
- SRM **4.8**

### 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 **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

### Steps

- Temp **65 C**, Time **35 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **15.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount        | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pilzneński         | 4 kg (90.9%)  | 81 %  | 4   |
| Grain | Pszeniczny         | 0.2 kg (4.5%) | 85 %  | 4   |
| Grain | Strzegom Karmel 30 | 0.2 kg (4.5%) | 75 %  | 30  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 20 g   | 60 min | 9.5 %      |
| Boil    | Marynka           | 10 g   | 30 min | 9.5 %      |
| Boil    | Lublin (Lubelski) | 20 g   | 15 min | 3.6 %      |
| Boil    | Lublin (Lubelski) | 10 g   | 5 min  | 3.6 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |