

# Polonus

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **10 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **50.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **34 liter(s)**
- Total mash volume **42.5 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **34 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **25.3 liter(s)** of **76C** water or to achieve **50.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (82.4%)	79 %	6
Grain	Słód pszeniczny Bestmalz	0.5 kg (5.9%)	82 %	5
Grain	Strzegom Monachijski typ I	1 kg (11.8%)	79 %	14

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Chinook	20 g	20 min	13 %
Aroma (end of boil)	Cascade PL	20 g	10 min	5.2 %
Whirlpool	Cascade PL	30 g	0 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis