

# Polski ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **30**
- SRM **5.2**
- Style **Bohemian Pilsener**

## 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 **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **78 C**, Time **0 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński   | 1 kg (25%)     | 80 %  | 4   |
| Grain | Strzegom Pale Ale     | 1.5 kg (37.5%) | 79 %  | 6   |
| Grain | Strzegom Wiedeński    | 1 kg (25%)     | 79 %  | 10  |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (12.5%) | 75 %  | 30  |

## Hops

| Use for   | Name              | Amount | Time   | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil      | Marynka           | 10 g   | 60 min | 9 %        |
| Boil      | Perle             | 15 g   | 20 min | 6.7 %      |
| Boil      | Lublin (Lubelski) | 30 g   | 5 min  | 3.8 %      |
| Whirlpool | Sybilla           | 15 g   | 10 min | 6.7 %      |
| Whirlpool | Herkules          | 15 g   | 10 min | 17 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| PAY7 | Ale  | Dry  | 10 g   | Gozdawa    |