

## Polskie Ale #2

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- Gravity **11.9 BLG**
- ABV ---
- IBU **31**
- SRM **8.7**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **31 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

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

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 5 kg (90.9%)   | 79 %  | 6   |
| Grain | Pszeniczny          | 0.25 kg (4.5%) | 79 %  | 4   |
| Grain | Strzegom Karmel 150 | 0.25 kg (4.5%) | 75 %  | 150 |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Marynka  | 30 g   | 60 min | 8 %        |
| Boil    | Lubelski | 35 g   | 15 min | 4 %        |
| Boil    | Lubelski | 15 g   | 5 min  | 4 %        |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 250 ml | Safale     |