

## Polskie Ale \_Dept

---

- Gravity **11.9 BLG**
- ABV ---
- IBU **33**
- SRM **4.3**
- Style **American Pale Ale**

### 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount         | Yield  | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale  | 2.5 kg (55.6%) | 79 %   | 6   |
| Grain | Strzegom Wiedeński | 1 kg (22.2%)   | 79 %   | 10  |
| Grain | Oats, Flaked       | 0.5 kg (11.1%) | 80 %   | 2   |
| Grain | Rye, Flaked        | 0.5 kg (11.1%) | 78.3 % | 4   |

### Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Marynka           | 30 g   | 60 min   | 7 %        |
| Boil                | Lublin (Lubelski) | 15 g   | 30 min   | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g   | 10 min   | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g   | 5 min    | 4 %        |
| Whirlpool           | Lublin (Lubelski) | 30 g   | 0 min    | 4 %        |
| Dry Hop             | Lublin (Lubelski) | 90 g   | 4 day(s) | 4 %        |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 100 ml | Fermentum Mobile |