

# Mokre Polskie Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **47**
- SRM **2.1**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale	2.2 kg (88%)	--- %	---
Grain	Karmelowy Jasny 30EBC	0.2 kg (8%)	75 %	30
Sugar	Cukier trzcinowy	0.1 kg (4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Miks świeżego chmielu (Magnum, Perle, Sybilla)	15 g	60 min	7 %
Boil	Miks świeżego chmielu (Magnum, Perle, Sybilla)	15 g	30 min	7 %
Boil	Miks świeżego chmielu (Magnum, Perle, Sybilla)	15 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-05	Ale	Dry	6 g	---

## Notes

- Trzy hop spidery wypchane po brzegi chmielem.  
*Oct 21, 2018, 1:08 PM*