

# Polskie Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **6**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

| Type  | Name             | Amount         | Yield | EBC |
|-------|------------------|----------------|-------|-----|
| Grain | Pilzneński       | 4 kg (84.2%)   | 81 %  | 4   |
| Grain | Pszeniczny       | 0.5 kg (10.5%) | 85 %  | 4   |
| Grain | Karmelowy Ciemny | 0.25 kg (5.3%) | 80 %  | 150 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 20 g   | 60 min | 8.6 %      |
| Aroma (end of boil) | Sybilla | 30 g   | 30 min | 3.5 %      |
| Aroma (end of boil) | Sybilla | 20 g   | 0 min  | 3.5 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | Fermentis  |