

# Polskie Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **3.7**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **91 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (90%) | 80 %  | 5   |
| Grain | Strzegom Wiedeński   | 0.5 kg (10%) | 79 %  | 10  |

## Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Marynka           | 25 g   | 60 min   | 8.7 %      |
| Boil    | Lublin (Lubelski) | 20 g   | 20 min   | 2.8 %      |
| Boil    | Sybilla           | 20 g   | 20 min   | 4.1 %      |
| Boil    | Puławski          | 20 g   | 20 min   | 6.9 %      |
| Boil    | Lublin (Lubelski) | 20 g   | 5 min    | 2.8 %      |
| Boil    | Sybilla           | 15 g   | 5 min    | 4.1 %      |
| Boil    | Puławski          | 15 g   | 5 min    | 6.9 %      |
| Dry Hop | Lublin (Lubelski) | 10 g   | 3 day(s) | 4.8 %      |
| Dry Hop | Sybilla           | 15 g   | 3 day(s) | 3.5 %      |
| Dry Hop | Puławski          | 15 g   | 3 day(s) | 6.9 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |           |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 10.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 4 g    | Boil    | 15 min |