

## Polish Ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **56**
- SRM **6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

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

### Mash step by step

- Heat up **9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **65 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount       | Yield | EBC  |
|-------|--------------------|--------------|-------|------|
| Grain | Wayermann Pale Ale | 2 kg (66.7%) | 79 %  | 6    |
| Grain | Viking Malt Golden | 1 kg (33.3%) | 79 %  | 11.5 |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 20 g   | 65 min | 8.8 %      |
| Boil                | Sybilla           | 10 g   | 20 min | 6 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 15 min | 4 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 5.75 g | ---        |