# Polish Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **3.8**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **74 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Viking Pale Ale malt | 1 kg *(40%)* | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg *(20%)* | 85 % | 4 |
| Grain | Strzegom Pilzneński | 1 kg *(40%)* | 80 % | 4 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | lunga | 5 g | 60 min | 12.5 % |
| Boil | Lublin (Lubelski) | 5 g | 15 min | 5 % |
| Boil | Sybilla | 5 g | 15 min | 3.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 5 min | 5 % |
| Aroma (end of boil) | Sybilla | 10 g | 5 min | 3.5 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Flavor | Trawa cytrynowa | 10 g | Boil | 15 min |