

## Polish Ale #2

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **6.2**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **13.7 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 **10.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 0.8 kg (26.2%) | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (32.8%)   | 85 %  | 4   |
| Grain | Strzegom Pilzneński  | 1 kg (32.8%)   | 80 %  | 4   |
| Grain | Strzegom Karmel 300  | 0.05 kg (1.6%) | 70 %  | 299 |
| Grain | Płatki owsiane       | 0.2 kg (6.6%)  | 60 %  | 3   |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Iunga             | 8 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 S-04 | Ale  | Dry  | 6 g    | ---        |

## Extras

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