

# Polskie Ale Mix

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **38**
- SRM **4.8**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (8.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski + Oktawia + Sybilla	25 g	60 min	7.87 %
Boil	Puławski + Oktawia + Sybilla	25 g	15 min	7.87 %
Boil	Puławski + Oktawia + Sybilla	25 g	5 min	7.87 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Kveik	Ale	Slant	150 ml	FM