

# #1 Polskie Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **11.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (83.3%) | 80 %  | 4   |
| Grain | Strzegom Karmel 150 | 1 kg (16.7%) | 75 %  | 150 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 40 g   | 60 min | 6.8 %      |
| Boil    | Lublin (Lubelski) | 40 g   | 15 min | 2.8 %      |

## Yeasts

| Name         | Type | Form | Amount  | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale  | Dry  | 12.55 g | Fermentis  |