

PoliszALE

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **42**
- SRM **5.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **32.1 liter(s)**
- Total mash volume **40.1 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **32.1 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 6.5 kg (81.1%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (12.5%) | 79 % | 16 |
| Grain | Pszeniczny | 0.5 kg (6.2%) | 85 % | 4 |
| Grain | Carafa III special | 0.015 kg (0.2%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 60 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 100 g | 2 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 10 g | Boil | 10 min |

| | | | | |
|-------|--------------------|-------|---------|----------|
| Other | YEAST G.F. pożywka | 7.5 g | Primary | 0 day(s) |
|-------|--------------------|-------|---------|----------|