

## #04 Polskie ALE

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **4.5**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

### Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

- Temp **67 C**, Time **80 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop - pilznieński	5 kg (95.2%)	80 %	4
Grain	Słodownia Strzegom - bursztynowy	0.25 kg (4.8%)	70 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %
Boil	Lublin (Lubelski)	30 g	0 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar