

#127 SMaSH Polish Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **4 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **67 min**
- Evaporation rate **14 %/h**
- Boil size **15 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.75 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **1.5 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (87.7%)	80 %	5
Grain	Strzegom Pszeniczny	0.25 kg (8.8%)	70 %	6
Grain	Weyermann - Acidulated Malt	0.1 kg (3.5%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL	5 g	50 min	10 %
Boil	Puławski	7.4 g	40 min	8.6 %
Whirlpool	Izabela	25 g	1 min	5.8 %
Whirlpool	Oktawia	50 g	1 min	8 %
Dry Hop	Oktawia	75 g	3 day(s)	8 %
Dry Hop	Izabela	25 g	3 day(s)	5.8 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	WhirlFloc	1.25 g	Boil	12 min
Other	Pożywka dla drożdży	1.2 g	Boil	10 min