

## [M] Polskie Ale V.3

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **3.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **24.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **27.7 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 7 kg (84.3%)   | 80 %  | 4   |
| Grain | Viking Wheat Malt   | 1.3 kg (15.7%) | 83 %  | 5   |

### Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Chinook    | 30 g   | 10 min   | 13 %       |
| Boil      | Cascade PL | 30 g   | 10 min   | 5.2 %      |
| Whirlpool | Chinook    | 40 g   | 20 min   | 13 %       |
| Whirlpool | Cascade PL | 40 g   | 20 min   | 5.2 %      |
| Dry Hop   | Chinook    | 40 g   | 3 day(s) | 13 %       |
| Dry Hop   | Cascade PL | 40 g   | 3 day(s) | 5.2 %      |

### Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 14 g   | Danstar    |

### Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Planowo chcemy wycisnąć wszystko co najlepsze z polskich chmieli. Do uzupełnienia modyfikacja wody.  
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