

# polisz

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt  | 3.3 kg (80.5%) | 85 %  | 7   |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (12.2%) | 80 %  | 4   |
| Grain | Płatki pszeniczne          | 0.3 kg (7.3%)  | 85 %  | 3   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 30 g   | 60 min | 7.1 %      |
| Boil                | Lublin (Lubelski) | 15 g   | 5 min  | 4.6 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g   | 1 min  | 4.6 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s04  | Ale  | Dry  | 11.5 g | ---        |