

# 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)
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