

# Polski ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **30**
- SRM **5.2**
- Style **Bohemian Pilsener**

## 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 **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **78 C**, Time **0 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (25%)	80 %	4
Grain	Strzegom Pale Ale	1.5 kg (37.5%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (25%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.5 kg (12.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	9 %
Boil	Perle	15 g	20 min	6.7 %
Boil	Lublin (Lubelski)	30 g	5 min	3.8 %
Whirlpool	Sybilla	15 g	10 min	6.7 %
Whirlpool	Herkules	15 g	10 min	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
PAY7	Ale	Dry	10 g	Gozdawa