

# Polskie Ale

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- Gravity **11.5 BLG**
- ABV ---
- IBU **41**
- SRM **8**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **2 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (93%)	79 %	6
Grain	Strzegom pszeniczny jasny	0.25 kg (5.8%)	80 %	6
Grain	Caraaroma	0.05 kg (1.2%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8 %
Aroma (end of boil)	Lublin (Lubelski)	35 g	15 min	3.5 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	5 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale