

# Polskie ALE

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- Gravity **10.5 BLG**
- ABV ---
- IBU **56**
- SRM **3.6**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (90.9%)	80 %	4
Grain	Weyermann - Carapils	0.2 kg (4.5%)	78 %	4
Grain	Strzegom Pszeniczny	0.2 kg (4.5%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	26 g	70 min	10 %
Boil	Marynka	14 g	30 min	10 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %
Boil	Lublin (Lubelski)	15 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	7 g	Boil	10 min