

Polskie Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **5.2**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (85.1%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (10.6%) | 85 % | 4 |
| Grain | Karmelowy Ciemny | 0.2 kg (4.3%) | 80 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 8.6 % |
| Aroma (end of boil) | Sybilla | 30 g | 30 min | 3.5 % |
| Aroma (end of boil) | Sybilla | 20 g | 0 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 120 ml | Fermentis |