

# polskie ale

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **4.6**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **34.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **34.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.6 kg (87.5%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (7.8%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.3 kg (4.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PL-g	30 g	60 min	8.8 %
Boil	Lubelski PL-a	25 g	15 min	4 %
Boil	Lubelski PL-a	25 g	5 min	4 %