

# Polskie Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **4.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.6 kg (64%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (20%)	79 %	16
Grain	Pszeniczny	0.2 kg (8%)	85 %	4
Grain	Oats, Flaked	0.2 kg (8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	30 min	11 %
Boil	Sybilla	10 g	15 min	3.5 %
Boil	Oktawia	10 g	15 min	7.1 %
Whirlpool	Sybilla	20 g	0 min	3.5 %
Whirlpool	Oktawia	20 g	0 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	15 min