

# Polskie Ale

- Gravity **10.5 BLG**
- ABV ---
- IBU **55**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.5 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (86%)	80 %	4
Grain	Weyermann - Carapils	0.125 kg (5.4%)	78 %	4
Grain	Strzegom pszeniczny	0.2 kg (8.6%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	55 min	10 %
Boil	Marynka	15 g	20 min	10 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %
Boil	Sybilla	10 g	10 min	3.5 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	0 min	4 %
Aroma (end of boil)	Sybilla	10 g	0 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	60 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Boil	60 min