

# Polskie Ale

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **5.9**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC  |
|-------|--------------------------|----------------|-------|------|
| Grain | Viking Malt Pilsneński   | 4.2 kg (87.5%) | 80 %  | 3.75 |
| Grain | Viking Malt Pszeniczny   | 0.5 kg (10.4%) | 82 %  | 5    |
| Grain | Castle Malting Special B | 0.1 kg (2.1%)  | 77 %  | 290  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Iunga | 20 g   | 60 min | 10 %       |
| Boil    | Saaz  | 10 g   | 10 min | 3.5 %      |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US 05 | Ale  | Slant | 150 ml | Fermentis  |