

# Polskie Ale jezioro 2022

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **5.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **36 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **42.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

## Steps

- Temp **66 C**, Time **0 min**
- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **27.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **0 min** at **66C**
- Keep mash **60 min** at **67C**
- Sparge using **24.5 liter(s)** of **76C** water or to achieve **42.9 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount        | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | KS Bydgoszcz Crisp    | 8 kg (87%)    | 84 %  | 4.5 |
| Grain | Viking Wheat Malt     | 1 kg (10.9%)  | 83 %  | 5   |
| Grain | Weyermann - Carawheat | 0.2 kg (2.2%) | 77 %  | 97  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnat | 30 g   | 60 min | 12.2 %     |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 22 g   | ---        |