

# Polskie Ale Rudego

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM **4**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (66.7%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (11.1%)	81 %	6
Grain	Briess - Pale Ale Malt	1 kg (22.2%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	80 min	9 %
Boil	Cascade PL	10 g	20 min	7 %
Aroma (end of boil)	Cascade	20 g	1 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---