

Polskie Ale ver.2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **4.8**

Batch size

- Expected quantity of finished beer **140 liter(s)**
- Trub loss **0 %**
- Size with trub loss **140 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **158 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **108 liter(s)**
- Total mash volume **144 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **108 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **86 liter(s)** of **76C** water or to achieve **158 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 30 kg (83.3%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 5 kg (13.9%) | 79 % | 16 |
| Grain | Zakwaszający | 1 kg (2.8%) | 1 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 100 g | 90 min | 8.5 % |
| Boil | Marynka | 100 g | 30 min | 8.5 % |
| Boil | Lublin (Lubelski) | 250 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 60 g | Danstar |