

# Polskie Sesyjne Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **7.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **29.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal - ekstrakt słodowy jasny	3.4 kg (77.3%)	87 %	26
Grain	Płatki ryżowe	1 kg (22.7%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	45 min	10 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %
Aroma (end of boil)	Sybilla	10 g	0 min	6.5 %
Dry Hop	Lublin (Lubelski)	15 g	5 day(s)	4 %
Dry Hop	Sybilla	5 g	5 day(s)	6.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min