

## #127 SMaSH Polish Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **4.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **4 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **67 min**
- Evaporation rate **14 %/h**
- Boil size **15 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.75 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **16.4 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **1.5 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 2.5 kg (87.7%) | 80 %  | 5   |
| Grain | Strzegom Pszeniczny         | 0.25 kg (8.8%) | 70 %  | 6   |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (3.5%)  | 80 %  | 6   |

### Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | lunga PL | 5 g    | 50 min   | 10 %       |
| Boil      | Puławski | 7.4 g  | 40 min   | 8.6 %      |
| Whirlpool | Izabela  | 25 g   | 1 min    | 5.8 %      |
| Whirlpool | Oktawia  | 50 g   | 1 min    | 8 %        |
| Dry Hop   | Oktawia  | 75 g   | 3 day(s) | 8 %        |
| Dry Hop   | Izabela  | 25 g   | 3 day(s) | 5.8 %      |

### Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |

## Extras

| Type   | Name                | Amount | Use for | Time   |
|--------|---------------------|--------|---------|--------|
| Fining | WhirlFloc           | 1.25 g | Boil    | 12 min |
| Other  | Pożywka dla drożdży | 1.2 g  | Boil    | 10 min |