

# FSO Polonez (polskie ale)

- Gravity **12 BLG**
- ABV ---
- IBU **32**
- SRM **5.3**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **69 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (89.9%)	80 %	4
Grain	Briess - Carapils Malt	0.15 kg (3.4%)	74 %	3
Grain	Biscuit Malt	0.3 kg (6.7%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %
Boil	Marynka	10 g	20 min	10 %
Boil	lunga	15 g	20 min	11 %
Aroma (end of boil)	lunga	20 g	5 min	11 %
Aroma (end of boil)	Marynka	20 g	5 min	10 %
Whirlpool	lunga	20 g	5 min	11 %

## Yeasts

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

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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