

## Polish Ale 2016 W.2

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- Gravity **11.9 BLG**
- ABV ---
- IBU **35**
- SRM **5.3**

### Batch size

- Expected quantity of finished beer **22.904761904762 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (100%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	45 min	10.4 %
Boil	Lublin (Lubelski)	15 g	20 min	3.6 %
Boil	Lublin (Lubelski)	15 g	5 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	75 ml	Safale