

# Polish Ale

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **46**
- SRM **6.2**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **74 C**, Time **30 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **74C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński        | 2 kg (62.5%)  | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (31.3%)  | 79 %  | 16  |
| Grain | Płatki owsiane             | 0.2 kg (6.3%) | 85 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 20 g   | 60 min | 10 %       |
| Boil    | Chinook | 5 g    | 10 min | 13 %       |
| Boil    | Chinook | 5 g    | 5 min  | 13 %       |

## Extras

| Type  | Name             | Amount | Use for | Time   |
|-------|------------------|--------|---------|--------|
| Other | skórka z cytryny | 8 g    | Boil    | 10 min |