

# polish ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **29.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	10 kg (95.2%)	82 %	4
Grain	Płatki owsiane	0.5 kg (4.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	9 %
Boil	Lublin (Lubelski)	40 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Finning	mech irlandzki	10 g	Boil	10 min