

# Polonez

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **24**
- SRM **8.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

| Type  | Name   | Amount     | Yield | EBC |
|-------|--|------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt                    | 3 kg (50%) | 85 %  | 7   |
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 3 kg (50%) | 80 %  | 20  |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| First Wort          | Lublin (Lubelski) | 30 g   | 5 min    | 4 %        |
| Boil                | Lublin (Lubelski) | 30 g   | 55 min   | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 70 min   | 4 %        |
| Dry Hop             | Lublin (Lubelski) | 60 g   | 8 day(s) | 4 %        |

## Yeasts

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

## Notes

- Kabzel Żółty, butelkowane 26,07,2018.  
*Jul 31, 2018, 6:30 PM*

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