

# POLSKI ALE#57

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **51 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bydgoszcz paleale/pils	5 kg (89.3%)	84 %	4.2
Grain	Płatki jęczmienn	0.4 kg (7.1%)	60 %	3
Grain	pszeniczny bydgoszcz	0.2 kg (3.6%)	80.8 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	31.5 g	60 min	8 %
Boil	Lublin (Lubelski)	11.5 g	20 min	3.7 %
Aroma (end of boil)	Puławski	4.5 g	5 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	5 min