

# Polski Summer Ale

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- Gravity **11.2 BLG**
- ABV ---
- IBU **40**
- SRM **6.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **55 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **55 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (90.9%)	80 %	5
Grain	Pszeniczny	0.2 kg (4.5%)	85 %	4
Grain	Strzegom Karmel 150	0.2 kg (4.5%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	25 g	1 min	4 %
Boil	Chinook	20 g	75 min	8.5 %
Boil	Marynka	25 g	25 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
strongferm s31	Ale	Dry	12.5 g	---