

# Polskie Ale

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **14**
- SRM **5**

## 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 **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **68 C**, Time **20 min**
- Temp **70 C**, Time **20 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **68C**
- Keep mash **20 min** at **70C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (67.3%)	80 %	4
Grain	Żytni	1 kg (19.2%)	85 %	8
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.8%)	73 %	120
Grain	Płatki owsiane	0.5 kg (9.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	30 g	60 min	4 %
Whirlpool	Tomyski	70 g	5 min	4 %
Whirlpool	Lublin (Lubelski)	50 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis