

# Polskie Ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **14.6 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (42.6%)	82 %	4
Grain	Viking Pale Ale malt	2 kg (42.6%)	80 %	6
Grain	Viking Wheat Malt	0.5 kg (10.6%)	83 %	5
Grain	Weyermann - Carapils	0.2 kg (4.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	12 %
Boil	Lublin (Lubelski)	25 g	10 min	3.5 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	0 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis