

# Polskie Ale

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **3.6**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 2 kg (72.7%)   | 81 %  | 4   |
| Grain | Viking Pale Ale malt | 0.5 kg (18.2%) | 80 %  | 5   |
| Grain | Pszeniczny           | 0.25 kg (9.1%) | 85 %  | 4   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | lunga             | 10 g   | 60 min | 11 %       |
| Boil                | Lublin (Lubelski) | 10 g   | 30 min | 4 %        |
| Whirlpool           | lunga             | 15 g   | 0 min  | 11 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g   | 10 min | 4 %        |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 100 ml | Safale     |