

# Polskie Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Viking Malt Pale Ale Zero | 4 kg (72.7%)  | 79 %  | 5   |
| Grain | Viking Malt Pszczeniczny  | 1 kg (18.2%)  | 81 %  | 10  |
| Grain | Viking Malt Caramel Pale  | 0.5 kg (9.1%) | 77 %  | 10  |

## Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Marynka           | 35 g   | 60 min   | 8.8 %      |
| Dry Hop | Lublin (Lubelski) | 50 g   | 3 day(s) | 4 %        |
| Dry Hop | Puławski          | 50 g   | 3 day(s) | 4.3 %      |
| Dry Hop | Marynka           | 50 g   | 3 day(s) | 8.8 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Notes

- Podzielę na 4 części: 5 litrów bez cichej, 5 litrów z Lubelskim, 5 litrów z Puławskim, 5 litrów z Marynką.  
*Jun 13, 2018, 11:21 AM*