

Polskie Ale II

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **6.3**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **70C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.8 kg (69.1%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (18.2%) | 79 % | 10 |
| Grain | Pszeniczny | 0.5 kg (9.1%) | 85 % | 4 |
| Grain | Karmelowy żytni Strzegom | 0.2 kg (3.6%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Sybilla | 20 g | 60 min | 6 % |
| Whirlpool | Tomyski | 50 g | 0 min | 4 % |
| Aroma (end of boil) | Sybilla | 30 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------------|
| FM42 Stare Nadreńskie | Ale | Liquid | 250 ml | Fermentum Mobile |