# [M] Polskie Ale V.3

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **24.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **27.7 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Strzegom Pilzneński | 7 kg *(84.3%)* | 80 % | 4 |
| Grain | Viking Wheat Malt | 1.3 kg *(15.7%)* | 83 % | 5 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Chinook | 30 g | 10 min | 13 % |
| Boil | Cascade PL | 30 g | 10 min | 5.2 % |
| Whirlpool | Chinook | 40 g | 20 min | 13 % |
| Whirlpool | Cascade PL | 40 g | 20 min | 5.2 % |
| Dry Hop | Chinook | 40 g | 3 day(s) | 13 % |
| Dry Hop | Cascade PL | 40 g | 3 day(s) | 5.2 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Danstar - Nottingham | Ale | Dry | 14 g | Danstar |

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Planowo chcemy wycisnąć wszystko co najlepsze z polskich chmieli. Do uzupełnienia modyfikacja wody.
  *Dec 26, 2016, 12:26 PM*