Polish Ale - NT

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **4.5**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **2 %**
- Size with trub loss **2040 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **2352 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1374 liter(s)**
- Total mash volume **1832 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **1374 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **1436 liter(s)** of **76C** water or to achieve **2352 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	350 kg *(76.4%)*	80 %	4
Grain	Słód pszeniczny	100 kg *(21.8%)*	82 %	5
Grain	Słód Caramunich Typ II Weyermann	8 kg *(1.7%)*	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	500 g	60 min	10 %
Boil	Marynka	1000 g	30 min	10 %
Boil	Zula	2000 g	10 min	8.3 %
Whirlpool	Zula	3000 g	0 min	8.3 %
Dry Hop	Zula	8000 g	10 day(s)	8.3 %
Dry Hop	Zula	7000 g	5 day(s)	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	1000 g	Fermentis

Extras

Type	Name	Amount	Use for	Time

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

Fining	Whirlfloc	125 g	Boil	5 min

Notes

- 50 tabletek whirlfloc na ostatnie 5 minut gotowania dla sklarowania brzeczki.
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