

# Polskie Ale II

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- 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