

#6 Poliskie Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **12 %**
- Size with trub loss **11.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.3 kg (79.3%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.3 kg (10.3%) | 83 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (10.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------|--------|--------|------------|
| Boil | Zula | 10 g | 60 min | 8.3 % |
| Boil | Zula | 15 g | 10 min | 8.3 % |
| Aroma (end of boil) | Zula | 20 g | 0 min | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 8 g | Fermentis |