

## [M] Polskie Ale V.3

- 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*