

# pale polish

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **26**
- SRM **4.1**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

## Steps

- Temp **70 C**, Time **5 min**
- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **7.1 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **70C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **10.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.35 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	curacao	3 g	10 min	1 %
Boil	Marynka	22 g	10 min	10 %
Boil	Lublin (Lubelski)	13 g	13 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
biowin ale	Ale	Dry	10 g	biowin

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	10 g	Boil	15 min