

Polish Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **27**
- SRM **3.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.1 liter(s)**
- Total mash volume **2.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **2.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	0.5 kg (29.4%)	81 %	8
Grain	Oats, Flaked	0.2 kg (11.8%)	80 %	2
Dry Extract	Briess DME - Pilsen Light	1 kg (58.8%)	95 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	7 g	60 min	10 %
Aroma (end of boil)	Sybilla	20 g	10 min	3.5 %
Aroma (end of boil)	Cascade PL	15 g	10 min	5.2 %
Whirlpool	Cascade PL	10 g	0 min	5.2 %
Whirlpool	Sybilla	10 g	0 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	150 ml	---