

# Polonus

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **10 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **50.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **34 liter(s)**
- Total mash volume **42.5 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **34 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **25.3 liter(s)** of **76C** water or to achieve **50.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale          | 7 kg (82.4%)  | 79 %  | 6   |
| Grain | Słód pszeniczny Bestmalz   | 0.5 kg (5.9%) | 82 %  | 5   |
| Grain | Strzegom Monachijski typ I | 1 kg (11.8%)  | 79 %  | 14  |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Chinook    | 30 g   | 60 min | 13 %       |
| Boil                | Chinook    | 20 g   | 20 min | 13 %       |
| Aroma (end of boil) | Cascade PL | 20 g   | 10 min | 5.2 %      |
| Whirlpool           | Cascade PL | 30 g   | 0 min  | 5.2 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 20 g   | Fermentis  |