

## Polska 12stka #2

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- Gravity **12.4 BLG**
- ABV ---
- IBU **27**
- SRM **5.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

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

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (88.9%)	80 %	7
Grain	Pszeniczny	0.5 kg (11.1%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10.5 %
Aroma (end of boil)	Sybilla	30 g	10 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	150 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	3 g	Boil	60 min
Fining	Irish Moss	4 g	Boil	10 min