

# Polskie Ale

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **37**
- SRM **5.4**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (87.5%)	80 %	5
Grain	Viking Malt Carmel 50 EBC	0.5 kg (12.5%)	80 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Octavia	25 g	60 min	7.8 %
Boil	Octavia	25 g	20 min	7.8 %
Boil	Octavia	50 g	0 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis