

# Polskie Ale

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **4.3**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **58.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.2 liter(s)**
- Total mash volume **49.6 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **37.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **33.4 liter(s)** of **76C** water or to achieve **58.2 liter(s)** of wort

## Fermentables

| Type    | Name                     | Amount        | Yield | EBC |
|---------|--------------------------|---------------|-------|-----|
| Grain   | Viking Pale Ale malt     | 11 kg (85.9%) | 80 %  | 5   |
| Grain   | Słód pszeniczny Bestmalz | 1 kg (7.8%)   | 82 %  | 5   |
| Grain   | Caramunich® typ I        | 0.4 kg (3.1%) | 73 %  | --- |
| Adjunct | Płatki owsiane           | 0.4 kg (3.1%) | 85 %  | 3   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 70 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 35 g   | 15 min | 4 %        |
| Boil    | Lublin (Lubelski) | 50 g   | 0 min  | 4 %        |

## Notes

- 18.06. Smak ok, nawet nie chłodzone, lecz ciut przegazowane.  
*Jun 18, 2017, 8:10 PM*