

# Polskie Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **39**
- SRM **6.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **5.8 liter(s) / kg**
- Mash size **29.9 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **66 C**, Time **120 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **29.9 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **120 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **-0.1 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (68%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (19.4%)	79 %	16
Grain	Strzegom Żytni	0.3 kg (5.8%)	85 %	8
Grain	Viking Dekstrynowy	0.25 kg (4.9%)	79 %	13
Grain	Aromatic Malt	0.1 kg (1.9%)	78 %	51

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	20 g	70 min	12 %
Whirlpool	Sybilla	25 g	15 min	7 %
Whirlpool	Lublin (Lubelski)	25 g	15 min	4 %
Dry Hop	Sybilla	25 g	0 day(s)	7 %
Dry Hop	Lublin (Lubelski)	25 g	0 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	90 ml	Fermentis

## Notes

- 50% wody RO.  
Ca 100, Mg 18, Na 18, SO4 190, Cl 56, HCO 95  
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