

# Polskie Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **4.9**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.3 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	3.7 kg (74%)	80 %	5
Grain	Strzegom Monachijski typ I	0.8 kg (16%)	79 %	16
Grain	Strzegom Pszeniczny	0.5 kg (10%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8.5 %
Boil	Marynka	10 g	50 min	8.5 %
Boil	Marynka	10 g	40 min	8.5 %
Boil	Cascade PL	10 g	15 min	5.5 %
Boil	Cascade PL	10 g	10 min	5.5 %
Boil	Cascade PL	10 g	5 min	5.5 %
Dry Hop	Cascade PL	70 g	7 day(s)	5.5 %

## Yeasts

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