

## Polskie Ale \_Dept

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- Gravity **11.9 BLG**
- ABV ---
- IBU **33**
- SRM **4.3**
- 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 **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (55.6%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (22.2%)	79 %	10
Grain	Oats, Flaked	0.5 kg (11.1%)	80 %	2
Grain	Rye, Flaked	0.5 kg (11.1%)	78.3 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7 %
Boil	Lublin (Lubelski)	15 g	30 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	10 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	5 min	4 %
Whirlpool	Lublin (Lubelski)	30 g	0 min	4 %
Dry Hop	Lublin (Lubelski)	90 g	4 day(s)	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile