

## Polskie Ale ver.2

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **4.8**

### Batch size

- Expected quantity of finished beer **140 liter(s)**
- Trub loss **0 %**
- Size with trub loss **140 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **158 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **108 liter(s)**
- Total mash volume **144 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **108 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **86 liter(s)** of **76C** water or to achieve **158 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	30 kg (83.3%)	80 %	4
Grain	Strzegom Monachijski typ I	5 kg (13.9%)	79 %	16
Grain	Zakwaszający	1 kg (2.8%)	1 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	90 min	8.5 %
Boil	Marynka	100 g	30 min	8.5 %
Boil	Lublin (Lubelski)	250 g	20 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	60 g	Danstar