

## #8 Polish Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **4.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **6.51 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **17.3 liter(s)**

### Steps

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

### Mash step by step

- Heat up **15 liter(s)** of strike water to **68.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **-0.6 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	1 kg (43.5%)	85 %	5
Grain	Strzegom Pale Ale	1.3 kg (56.5%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	11 %
Boil	lunga	5 g	30 min	11 %
Boil	lunga	10 g	10 min	11 %
Boil	lunga	5 g	5 min	11 %
Whirlpool	lunga	20 g	---	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis