

# Herbion Poliż Ale :O

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (69%)	80 %	6
Grain	Weyermann - Carapils	0.5 kg (8.6%)	78 %	4
Grain	Pszeniczny	1 kg (17.2%)	85 %	4
Grain	diastatyczny	0.3 kg (5.2%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	15 g	40 min	8.9 %
Boil	Sybilla	15 g	40 min	7 %
Boil	Puławski	15 g	2 min	8.9 %
Boil	Sybilla	15 g	2 min	7 %
Dry Hop	Puławski	20 g	4 day(s)	8.9 %
Dry Hop	Sybilla	20 g	4 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	fermentis