

Polish Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **6.2**
- Style **Blonde 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **74 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **74C**
- Keep mash **5 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 | Viking Pale Ale malt | 4.3 kg (95.6%) | 80 % | 5 |
| Grain | Viking Malt Karmel 150 | 0.2 kg (4.4%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | lunga | 12 g | 60 min | 12.5 % |
| Boil | Lublin (Lubelski) | 10 g | 15 min | 5 % |
| Boil | Sybilla | 10 g | 15 min | 3.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 5 min | 5 % |
| Aroma (end of boil) | Sybilla | 10 g | 5 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 12.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------------|------|------|--------|
| Flavor | Trawa cytrynowa | 20 g | Boil | 15 min |
|--------|-----------------|------|------|--------|