

# polisz

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **4.1**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.3 kg (80.5%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg (12.2%)	80 %	4
Grain	Płatki pszeniczne	0.3 kg (7.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.1 %
Boil	Lublin (Lubelski)	15 g	5 min	4.6 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	1 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s04	Ale	Dry	11.5 g	---