

## polska - 11-2023

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **57**
- SRM **6.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **15 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (61.5%)	79 %	10
Grain	Strzegom Monachijski typ I	1.5 kg (23.1%)	79 %	16
Grain	Pszeniczny	1 kg (15.4%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7.7 %
Boil	Lublin (Lubelski)	50 g	30 min	3.8 %
Boil	Oktawia	50 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	12.5 g	---