

# polska ala

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **53**
- SRM **4.3**
- 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 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount     | Yield | EBC |
|-------|--------------------|------------|-------|-----|
| Grain | Strzegom Pale Ale  | 3 kg (75%) | 79 %  | 6   |
| Grain | Strzegom Wiedeński | 1 kg (25%) | 79 %  | 10  |

## Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | lunga             | 30 g   | 60 min   | 11 %       |
| Boil    | lunga             | 10 g   | 30 min   | 11 %       |
| Boil    | lunga             | 10 g   | 5 min    | 11 %       |
| Dry Hop | Lublin (Lubelski) | 50 g   | 5 day(s) | 4 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |