

## polskie ale 25

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **4.6**

### Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **110 liter(s)**
- Boil time **65 min**
- Evaporation rate **8 %/h**
- Boil size **130.4 liter(s)**

### Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **75 liter(s)**
- Total mash volume **100 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **75 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **80.4 liter(s)** of **76C** water or to achieve **130.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	20 kg (80%)	80 %	4
Grain	Strzegom Monachijski typ I	5 kg (20%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	200 g	60 min	7 %
Boil	Lublin (Lubelski)	75 g	20 min	3.6 %
Aroma (end of boil)	Lublin (Lubelski)	75 g	1 min	3.6 %
Dry Hop	Lublin (Lubelski)	50 g	7 day(s)	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	69 g	Fermentis