

Polskie Ale #3

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **52 C**, Time **25 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **25 min** at **52C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 3.5 kg (70%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (20%) | 80 % | 6 |
| Grain | Viking Wheat Malt | 0.5 kg (10%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | lunga | 25 g | 50 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 10 min | 4 % |
| Aroma (end of boil) | Oktawia | 30 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| kveik WLP518 | Ale | Slant | 100 ml | --- |

Extras

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

| | | | | |
|--------|----------------|-------|------|--------|
| Fining | Mech Irlandzki | 3.5 g | Boil | 10 min |
|--------|----------------|-------|------|--------|