

# Polskie Chmiele

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **86**
- SRM **6.4**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23.1 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (95.2%)	80 %	5
Grain	Karmelowy żytni Strzegom	0.25 kg (4.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	40 g	70 min	11 %
Boil	Marynka	25 g	50 min	6.5 %
Boil	Chinok (PL)	40 g	30 min	10 %
Boil	Lublin (Lubelski)	20 g	10 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	18.5 g	Fermentis