

# Polskie Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **4.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt       | 1.6 kg (64%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (20%) | 79 %  | 16  |
| Grain | Pszeniczny                 | 0.2 kg (8%)  | 85 %  | 4   |
| Grain | Oats, Flaked               | 0.2 kg (8%)  | 80 %  | 2   |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Iunga   | 15 g   | 30 min | 11 %       |
| Boil      | Sybilla | 10 g   | 15 min | 3.5 %      |
| Boil      | Oktawia | 10 g   | 15 min | 7.1 %      |
| Whirlpool | Sybilla | 20 g   | 0 min  | 3.5 %      |
| Whirlpool | Oktawia | 20 g   | 0 min  | 7.1 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 3 g    | Boil    | 15 min |