

## #6 Poliskie Ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **5.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **12 %**
- Size with trub loss **11.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **10.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (79.3%)	80 %	5
Grain	Viking Wheat Malt	0.3 kg (10.3%)	83 %	5
Grain	Karmelowy Jasny 30EBC	0.3 kg (10.3%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	10 g	60 min	8.3 %
Boil	Zula	15 g	10 min	8.3 %
Aroma (end of boil)	Zula	20 g	0 min	8.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	8 g	Fermentis