

# Mix Polish Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **3.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	85 %	5
Grain	pszeniczny	1 kg (14.3%)	90 %	---
Grain	kukurydza	1 kg (14.3%)	90 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	puławski	50 g	60 min	7.8 %
Boil	puławski	30 g	20 min	7.8 %
Whirlpool	puławski	20 g	1 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---