

# polish ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	9.5 %
Aroma (end of boil)	Marynka	15 g	5 min	9.5 %
Whirlpool	Marynka	80 g	30 min	9.5 %
Dry Hop	Lublin (Lubelski)	100 g	2 day(s)	4.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	150 ml	safale

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Boil	60 min
Other	płatki drożdżowe - pożywka	5 g	Boil	60 min
Fining	whirlfloc 1/2 tabl.	1 g	Boil	5 min