

## Polish Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **3.8**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

### Steps

- Temp **66 C**, Time **45 min**
- Temp **74 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **8.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (40%)	80 %	5
Grain	Pszeniczny	0.5 kg (20%)	85 %	4
Grain	Strzegom Pilzneński	1 kg (40%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	12.5 %
Boil	Lublin (Lubelski)	5 g	15 min	5 %
Boil	Sybilla	5 g	15 min	3.5 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	5 min	5 %
Aroma (end of boil)	Sybilla	10 g	5 min	3.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	Trawa cytrynowa	10 g	Boil	15 min