

# Polish Ale

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **46**
- SRM **6.2**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **74 C**, Time **30 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **74C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (62.5%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (31.3%)	79 %	16
Grain	Płatki owsiane	0.2 kg (6.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Chinook	5 g	10 min	13 %
Boil	Chinook	5 g	5 min	13 %

## Extras

Type	Name	Amount	Use for	Time
Other	skórka z cytryny	8 g	Boil	10 min