

## Polish Ale

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **6.2**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 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 **15.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.3 kg (95.6%)	80 %	5
Grain	Viking Malt Karmel 150	0.2 kg (4.4%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	12.5 %
Boil	Lublin (Lubelski)	10 g	15 min	5 %
Boil	Sybilla	10 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	Dry	12.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
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Flavor	Trawa cytrynowa	20 g	Boil	15 min
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