

## Polish Ale - NT

- Gravity **12.6 BLG**
- ABV ---
- IBU **21**
- SRM **4.5**
- Style **Kölsch**

### Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **2 %**
- Size with trub loss **2040 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **2352 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1374 liter(s)**
- Total mash volume **1832 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **1374 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **1436 liter(s)** of **76C** water or to achieve **2352 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	350 kg (76.4%)	80 %	4
Grain	Słód pszeniczny	100 kg (21.8%)	82 %	5
Grain	Słód Caramunich Typ II Weyermann	8 kg (1.7%)	73 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	500 g	60 min	10 %
Boil	Marynka	1000 g	30 min	10 %
Boil	Zula	2000 g	10 min	8.3 %
Whirlpool	Zula	3000 g	0 min	8.3 %
Dry Hop	Zula	8000 g	10 day(s)	8.3 %
Dry Hop	Zula	7000 g	5 day(s)	8.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	1000 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc	125 g	Boil	5 min
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