

# Polonez

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **24**
- SRM **8.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (50%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	3 kg (50%)	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lublin (Lubelski)	30 g	5 min	4 %
Boil	Lublin (Lubelski)	30 g	55 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	70 min	4 %
Dry Hop	Lublin (Lubelski)	60 g	8 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Kabzel Żółty, butelkowane 26,07,2018.  
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.