

# Polskie Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **6.1**
- Style **American IPA**

## 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 **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **6863 C**, Time **70 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **C**
- Add grains
- Keep mash **70 min** at **6863C**
- Sparge using **liter(s)** of **C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.9 kg (59.2%)	85 %	7
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	0.8 kg (16.3%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (20.4%)	79 %	16
Grain	Karmelowy Czerwony	0.2 kg (4.1%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Inga	15 g	60 min	11 %
Boil	Cascade PL	20 g	20 min	5.2 %
Boil	Sybilla	30 g	5 min	3.5 %
Whirlpool	lunga	10 g	0 min	11 %
Whirlpool	Sybilla	20 g	0 min	3.5 %
Whirlpool	Cascade PL	20 g	0 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Liquid	1700 ml	Fermentum Mobile
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## Notes

- Fermentacja cicha na 3 dni  
lunga 20g  
Cascade 30g  
*Feb 21, 2022, 5:17 PM*