

# Polskie Ale

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **4.3**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **58.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.2 liter(s)**
- Total mash volume **49.6 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **37.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **33.4 liter(s)** of **76C** water or to achieve **58.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	11 kg (85.9%)	80 %	5
Grain	Słód pszeniczny Bestmalz	1 kg (7.8%)	82 %	5
Grain	Caramunich® typ I	0.4 kg (3.1%)	73 %	---
Adjunct	Płatki owsiane	0.4 kg (3.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	70 g	60 min	10 %
Boil	Lublin (Lubelski)	35 g	15 min	4 %
Boil	Lublin (Lubelski)	50 g	0 min	4 %

## Notes

- 18.06. Smak ok, nawet nie chłodzone, lecz ciut przegazowane.  
*Jun 18, 2017, 8:10 PM*