

# Polskie Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **3.9**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount      | Yield | EBC |
|-------|--------------------------|-------------|-------|-----|
| Grain | Malteurope Pale Ale malt | 5 kg (100%) | 80 %  | 5   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Magnum            | 25 g   | 90 min | 12.7 %     |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g   | 0 min  | 4.2 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | WHIRLFLOC | 1 g    | Boil    | 15 min |