

Polskie Ale

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **40**
- SRM **5.8**

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 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **63 C**, Time **90 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **90 min** at **63C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (33.3%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1.5 kg (33.3%) | 79 % | 22 |
| Grain | Strzegom Pale Ale | 1 kg (22.2%) | 79 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (11.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 12 g | Fermentis |