

# Polskie Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **39**
- SRM **6.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **5.8 liter(s) / kg**
- Mash size **29.9 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **66 C**, Time **120 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **29.9 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **120 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **-0.1 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 3.5 kg (68%)   | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I | 1 kg (19.4%)   | 79 %  | 16  |
| Grain | Strzegom Żytni             | 0.3 kg (5.8%)  | 85 %  | 8   |
| Grain | Viking Dekstrynowy         | 0.25 kg (4.9%) | 79 %  | 13  |
| Grain | Aromatic Malt              | 0.1 kg (1.9%)  | 78 %  | 51  |

## Hops

| Use for    | Name              | Amount | Time     | Alpha acid |
|------------|-------------------|--------|----------|------------|
| First Wort | Magnum            | 20 g   | 70 min   | 12 %       |
| Whirlpool  | Sybilla           | 25 g   | 15 min   | 7 %        |
| Whirlpool  | Lublin (Lubelski) | 25 g   | 15 min   | 4 %        |
| Dry Hop    | Sybilla           | 25 g   | 0 day(s) | 7 %        |
| Dry Hop    | Lublin (Lubelski) | 25 g   | 0 day(s) | 4 %        |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 90 ml  | Fermentis  |

## Notes

- 50% wody RO.  
Ca 100, Mg 18, Na 18, SO4 190, Cl 56, HCO 95  
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