

Polskie Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **4.6**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **70C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.6 kg (65.5%)	80 %	4
Grain	Strzegom Monachijski typ II	0.7 kg (12.7%)	79 %	22
Grain	Weyermann - Carapils	0.4 kg (7.3%)	78 %	4
Grain	Płatki pszeniczne	0.5 kg (9.1%)	85 %	3
Grain	Cara-Pils/Dextrine	0.3 kg (5.5%)	72 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	4.5 %
Whirlpool	lunga	40 g	10 min	11 %
Whirlpool	Oktawia	50 g	0 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	1000 ml	Fermentum Mobile