

# polskie Ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **4.5**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **70 C**, Time **70 min**
- Temp **80 C**, Time **10 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **10 min** at **80C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (42.4%)	80 %	4
Grain	Briess - Pale Ale Malt	3 kg (50.8%)	80 %	7
Grain	Płatki owsiane	0.4 kg (6.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	60 g	60 min	4 %
Boil	East Kent Goldings	20 g	30 min	5.1 %
Aroma (end of boil)	East Kent Goldings	6 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Dry	11 g	saflager

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	6 g	Boil	15 min