

# Polskie Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.6 kg (75%)	81 %	4
Grain	Viking Pale Ale malt	0.6 kg (12.5%)	80 %	5
Grain	Cara Thomas Fawcett karmelowy	0.4 kg (8.3%)	78 %	30
Grain	Pszeniczny	0.2 kg (4.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	9.1 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	1 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP4052 Lida Kveik	Ale	Liquid	35 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowym	2 g	Mash	80 min

Fining	Mech Irlandzki	3 g	Boil	10 min
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## Notes

- Ph wody do zacierania po dodaniu kwasu mlekowego 5.95  
*Feb 24, 2021, 9:11 AM*