Polskie Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **3.7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **91 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg *(90%)*	80 %	5
Grain	Strzegom Wiedeński	0.5 kg *(10%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.7 %
Boil	Lublin (Lubelski)	20 g	20 min	2.8 %
Boil	Sybilla	20 g	20 min	4.1 %
Boil	Puławski	20 g	20 min	6.9 %
Boil	Lublin (Lubelski)	20 g	5 min	2.8 %
Boil	Sybilla	15 g	5 min	4.1 %
Boil	Puławski	15 g	5 min	6.9 %
Dry Hop	Lublin (Lubelski)	10 g	3 day(s)	4.8 %
Dry Hop	Sybilla	15 g	3 day(s)	3.5 %
Dry Hop	Puławski	15 g	3 day(s)	6.9 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Safale US-05	Ale	Dry	10.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	15 min