Polskie Ale jezioro 2022

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **5.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **36 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **42.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

Steps

- Temp **66 C**, Time **0 min**
- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **27.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **0 min** at **66C**
- Keep mash **60 min** at **67C**
- Sparge using **24.5 liter(s)** of **76C** water or to achieve **42.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	KS Bydgoszcz Crisp	8 kg *(87%)*	84 %	4.5
Grain	Viking Wheat Malt	1 kg *(10.9%)*	83 %	5
Grain	Weyermann - Carawheat	0.2 kg *(2.2%)*	77 %	97

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	12.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	22 g	---