

13# Polskie Jasne Pełne Ale

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **43**
- SRM **5.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.57 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (85.7%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (14.3%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	30 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	100 g	5 min	4 %

Na flame out i chłodzenie, może hopstand z 10min na 80*.

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Fermentis

Notes

- 25l wody do zacierania
Obj zacieru 32l
25-7=18l
24-18=6l do wysładzania
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