

#6 Polish/Czech Ale

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **36**
- SRM **5.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (56.6%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (18.9%)	70 %	4
Grain	Weyermann diastatyczny	0.2 kg (3.8%)	70 %	3
Grain	Strzegom Karmel 300	0.1 kg (1.9%)	70 %	299
Grain	Pszeniczny	1 kg (18.9%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	10 %
Boil	Saaz (Czech Republic)	27 g	20 min	4.5 %
Dry Hop	Lomik	30 g	7 day(s)	3.8 %
Dry Hop	Lublin (Lubelski)	30 g	7 day(s)	4 %
Dry Hop	Saaz (Czech Republic)	30 g	7 day(s)	4.5 %
Dry Hop	Mount Hood	10 g	7 day(s)	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	300 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech	3.5 g	Boil	10 min
Water Agent	Gips	4 g	Mash	---

Notes

- Warka 1-09-2018
Zlanie na cichą 8 lub 9 i chmiel na zimno, zejście z temperaturą na cold.
Sep 1, 2018, 7:10 PM