

Polish Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **6.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.75 kg (88.7%)	80 %	5
Grain	Weyermann - Melanoiden Malt	0.25 kg (8.1%)	81 %	70
Grain	Weyermann - Carahell	0.1 kg (3.2%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	55 min	10 %
Aroma (end of boil)	Marynka	10 g	5 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	5 min	4 %
Dry Hop	Marynka	15 g	3 day(s)	10 %
Dry Hop	Lublin (Lubelski)	15 g	3 day(s)	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safeale US-05	Ale	Dry	5.75 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas fosforowy 75%	20 g	Mash	60 min

Notes

- woda przefiltrowana przez filtr Dafi Classic - twardość 11°dH
 - kwas fosforowy 75% rozdzielony proporcjonalnie na wodę do gotowania i wysładzania
- Aug 18, 2019, 6:42 PM*