

# Polski ALE

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **41**
- SRM **4.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **12 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **12 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (80%)	81 %	4
Grain	Strzegom Wiedeński	0.5 kg (20%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %
Whirlpool	Lublin (Lubelski)	10 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Notes

- Fermentacja burzliwa w 14°C otoczenia - 16°C piwa - 5-7 dni  
Fermentacja burzliwa w 18°C otoczenia - 18-19°C piwa - 2 dni  
Fermentacja cicha w 17°C otoczenia - 18°C piwa - 2-4 tygodnie do zakończenia fermentacji  
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