

# Polskie ALE #1

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **10.5**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Monachijski                        | 2 kg (30.8%)   | 80 %  | 14  |
| Grain | Wiedeński                          | 1 kg (15.4%)   | 79 %  | 10  |
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (15.4%)   | 80 %  | 3   |
| Grain | Słód owsiany                       | 0.5 kg (7.7%)  | 61 %  | 3   |
| Grain | Fawcett - Crystal wheat            | 0.5 kg (7.7%)  | 70 %  | 90  |
| Grain | Weyermann - Melanoiden Malt        | 0.25 kg (3.8%) | 81 %  | 53  |
| Grain | Żytni                              | 0.25 kg (3.8%) | 85 %  | 8   |
| Grain | Wheat, Torrified                   | 0.25 kg (3.8%) | 79 %  | 4   |
| Grain | Weyermann - Carared                | 0.25 kg (3.8%) | 75 %  | 45  |
| Grain | Płatki owsiane                     | 0.3 kg (4.6%)  | 85 %  | 3   |
| Grain | Płatki jęczmienne                  | 0.2 kg (3.1%)  | 85 %  | 3   |

## Hops

| Use for | Name               | Amount | Time     | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil    | Magnum             | 12 g   | 55 min   | 12 %       |
| Boil    | Vic Secret         | 10 g   | 10 min   | 18.4 %     |
| Boil    | East Kent Goldings | 20 g   | 10 min   | 4.1 %      |
| Boil    | Mandarina Bavaria  | 20 g   | 10 min   | 7.6 %      |
| Dry Hop | East Kent Goldings | 30 g   | 8 day(s) | 5.1 %      |
| Dry Hop | Citra              | 60 g   | 8 day(s) | 12 %       |
| Dry Hop | Vic Secret         | 50 g   | 1 day(s) | 16.3 %     |

## Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 1000 ml | Fermentum Mobile |

## Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Water Agent | gips           | 5 g    | Mash    | 60 min |
| Water Agent | chlorek wapnia | 6 g    | Mash    | 60 min |
| Fining      | mech irlandzki | 10 g   | Boil    | 15 min |

## Notes

- F1 10/11 14,0'BLG  
F2 23/11 3,0'BLG

But 01/12 2,5'BLG CO2 vol 2,5  
ABV 6.3% Odfementowanie 82.7%  
Dec 1, 2019, 7:14 PM