

# Polskie Ale dla fatra

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **29**
- SRM **4.5**
- 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 **60 min**
- Evaporation rate **12 %/h**
- Boil size **10.5 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **8.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **10.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.6 kg (94.5%)	81 %	4
Grain	Weyermann - Carapils	0.15 kg (5.5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	5 %
Boil	Lublin (Lubelski)	15 g	15 min	5 %
Boil	Lublin (Lubelski)	20 g	3 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	whirflock	31 g	Boil	15 min