

naród wybrać i poszedł w ale (polskie ale)

- Gravity **12.9 BLG**
- ABV ---
- IBU **32**
- SRM **6.5**
- Style **Belgian Pale 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 **6 %/h**
- Boil size **23.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **74 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **5 min** at **74C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **23.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.6 kg (49.1%)	85 %	7
Grain	Pilzneński	2 kg (37.7%)	81 %	4
Grain	Strzegom Karmel 30	0.2 kg (3.8%)	75 %	30
Grain	Pszeniczny	0.5 kg (9.4%)	75 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	20 g	0 min	10 %
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	10 g	30 min	4 %
Boil	Lublin (Lubelski)	10 g	15 min	4 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %
Whirlpool	Lublin (Lubelski)	30 g	0 min	4 %
Whirlpool	Marynka	20 g	0 min	10 %

Yeasts

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