Polski ALE

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **4.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **27.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg *(80%)*	80 %	4
Grain	Strzegom Monachijski typ I	1 kg *(20%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	50 min	10 %
Boil	Marynka	15 g	30 min	10 %
Aroma (end of boil)	Cascade PL	30 g	10 min	5.2 %
Whirlpool	Cascade PL	30 g	1 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1.25 g	Boil	5 min

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Zlewanie pompą po dłuższym odstaniu.
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