

# Polskie ALE #1

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- 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