

#9 Polish Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **6.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.41 kg (53.8%)	80 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1.77 kg (39.5%)	80 %	4
Grain	Strzegom Karmel 150	0.3 kg (6.7%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	6.5 %
Boil	Marynka	10 g	30 min	6.5 %
Boil	Lublin (Lubelski)	10 g	15 min	5.3 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	5 min	5.3 %

Yeasts

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

Notes

- 1. Za dużo karmelu
- 2. Za niska goryczka

Jul 15, 2020, 1:49 PM