

# Lite Hazy Polish Ale #1 - Browar na Wyżynie

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **19**
- SRM **4**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4.5 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **69 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Castle Maltng	2.5 kg (65.8%)	80 %	9
Grain	pszeniczny Soufflet	0.5 kg (13.2%)	80 %	5
Grain	płatki żytnie pełnoziarniste błyskawiczne	0.4 kg (10.5%)	70 %	1
Grain	płatki orkiszkowe pełnoziarniste błyskawiczne	0.4 kg (10.5%)	70 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Sybilla (Polishhops) - granulát	10 g	100 min	4.6 %
Boil	Sybilla (Polishhops) - granulát	20 g	20 min	4.6 %
Aroma (end of boil)	Sybilla (Polishhops) - granulát	50 g	5 min	4.6 %
Dry Hop	Sybilla (Polishhops) - granulát	60 g	3 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	2 g	Mash	70 min
Water Agent	chlorek wapnia	6 g	Mash	70 min
Water Agent	kwas fosforowy 75% wysładzanie	2 g	Mash	70 min

## Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=KHXS3D>  
Ca+2 Mg+2 Na+ Cl- SO4-2 HCO  
70.0 0.0 131.0 115.5 64.2 37.369  
Mash pH \*: 5.57  
SO42-/Cl- ratio: 0.6 Very Malty  
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