

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

- Zlewanie pompą po dłuższym odstaniu.
Jun 14, 2023, 5:35 PM