

Polskie Ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **30**
- SRM **5.7**
- Style **Blonde 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (84.3%) | 80 % | 4 |
| Grain | Carabelge | 0.4 kg (9.6%) | 80 % | 30 |
| Grain | Caramunich® typ I | 0.25 kg (6%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Aroma (end of boil) | Chinook | 20 g | 5 min | 13 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | Gips | 4 g | Mash | 65 min |
| Fining | Mech irlandzki | 4 g | Boil | 10 min |

| | | | | |
|-------------|--------------------|-----|------|--------|
| Water Agent | Chlorek wapnia 33% | 3 g | Mash | 65 min |
|-------------|--------------------|-----|------|--------|

Notes

- Fermentację zacząć od 15st i przez 7 dni dojść do 18st. Następnie przez 7 kolejnych dni zejść poniżej 10st (najlepiej ok 6st). Cicha utrzymywać ok 6-2st przez kolejnych 14dni. Nagazować glukozą 6g/l. Refermentacja ok 4 tyg. 2 tyg 16-20st, następnie 2 tyg 0-5st.
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