

# 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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