

Proste Ale

- Gravity **11.2 BLG**
- ABV ---
- IBU **27**
- SRM **4.6**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

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

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (45.5%)	80 %	4
Grain	Strzegom Pale Ale	2 kg (45.5%)	79 %	6
Grain	Strzegom pszeniczny	0.2 kg (4.5%)	81 %	6
Grain	Monachijski	0.2 kg (4.5%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Marynka	10 g	30 min	10 %
Boil	Marynka	10 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	fermentis