

Polskie Ale v.1

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **5.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **3 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (84.2%) | 80 % | 5 |
| Grain | Monachijski | 0.5 kg (10.5%) | 80 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (5.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 50 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| Us-5 | Ale | Dry | 11.5 g | --- |

Notes

- Pierwsze piwko ze słodu. Zabawy na 8godzin. Popelnione kilka błędów, najgorszy to kwestia wychładzania. Czekamy na rezultat za kilka tyg.
Dec 24, 2019, 12:20 PM