

# Polskie Ale v.1

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- 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*