

Lite Hazy Polish Ale #1 - Browar na Wyżynie

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **19**
- SRM **4**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4.5 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

Steps

- Temp **69 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | pale ale Castle Maltng | 2.5 kg (65.8%) | 80 % | 9 |
| Grain | pszeniczny Soufflet | 0.5 kg (13.2%) | 80 % | 5 |
| Grain | płatki żytnie pełnoziarniste błyskawiczne | 0.4 kg (10.5%) | 70 % | 1 |
| Grain | płatki orkiszkowe pełnoziarniste błyskawiczne | 0.4 kg (10.5%) | 70 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------------------|--------|----------|------------|
| First Wort | Sybilla (Polishhops) - granulát | 10 g | 100 min | 4.6 % |
| Boil | Sybilla (Polishhops) - granulát | 20 g | 20 min | 4.6 % |
| Aroma (end of boil) | Sybilla (Polishhops) - granulát | 50 g | 5 min | 4.6 % |
| Dry Hop | Sybilla (Polishhops) - granulát | 60 g | 3 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 22 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------------------------|--------|---------|--------|
| Water Agent | gips | 2 g | Mash | 70 min |
| Water Agent | chlorek wapnia | 6 g | Mash | 70 min |
| Water Agent | kwas fosforowy 75% wysładzanie | 2 g | Mash | 70 min |

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=KHXS3D>
Ca+2 Mg+2 Na+ Cl- SO4-2 HCO
70.0 0.0 131.0 115.5 64.2 37.369
Mash pH *: 5.57
SO42-/Cl- ratio: 0.6 Very Malty
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