

Polski ALE

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **49**
- SRM **4.6**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **8 %**
- Size with trub loss **40 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **46.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **38.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **30.4 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **24.4 liter(s)** of **76C** water or to achieve **46.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 7 kg (87.5%) | 80 % | 4 |
| Grain | Strzegom Karmel 30 | 1 kg (12.5%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | lunga | 33 g | 60 min | 11 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 15 min | 4 % |
| Aroma (end of boil) | Sybilla | 30 g | 10 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 10 g | Boil | 15 min |