Polskie Ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **30**
- SRM **5.7**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg *(84.3%)*	80 %	4
Grain	Carabelge	0.4 kg *(9.6%)*	80 %	30
Grain	Caramunich® typ I	0.25 kg *(6%)*	73 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Chinook	20 g	5 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	4 g	Mash	65 min
Fining	Mech irlandzki	4 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Water Agent	Chlorek wapnia 33%	3 g	Mash	65 min

Notes

- Fermentację zacząć od 15st i przez 7 dni dojść do 18st. Następnie przez 7 kolejnych dni zejść poniżej 10st (najlepiej ok 6st). Cicha utrzymywać ok 6-2st przez kolejnych 14dni. Nagazować glukozą 6g/l. Refermentacja ok 4 tyg. 2 tyg 16-20st, następnie 2 tyg 0-5st.
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