

## #28 Polskie Ale

- Gravity **10.2 BLG**
- ABV ---
- IBU **57**
- SRM **5**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

### Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale     | 4 kg (94.1%)   | 80 %  | 6.5 |
| Grain | Zakwaszający bestmalz | 0.25 kg (5.9%) | 80 %  | 8   |

### Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Marynka | 50 g   | 10 min   | 10.5 %     |
| Boil      | Sybilla | 33 g   | 10 min   | 6 %        |
| Boil      | lunga   | 33 g   | 10 min   | 11 %       |
| Boil      | Sybilla | 33 g   | 5 min    | 6 %        |
| Boil      | lunga   | 33 g   | 5 min    | 11 %       |
| Whirlpool | Sybilla | 33 g   | 0 min    | 6 %        |
| Whirlpool | lunga   | 33 g   | 0 min    | 11 %       |
| Dry Hop   | Sybilla | 100 g  | 5 day(s) | 3.5 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | ---        |

### Notes

- Odfermentowało do 3,5 BLG. 108 g cukru na refermentację.  
Rozlew 20-06-2016  
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