

Pol(e)skie Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **6.3**
- 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 **68 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **16.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (85.1%) | 81 % | 4 |
| Grain | Monachijski | 0.5 kg (10.6%) | 80 % | 16 |
| Grain | Strzegom Karmel 50 | 0.1 kg (2.1%) | 75 % | 50 |
| Grain | Strzegom Karmel 150 | 0.1 kg (2.1%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Marynka | 12 g | 60 min | 10 % |
| Whirlpool | Sybilla | 50 g | 80 min | 3.5 % |
| Whirlpool | Marynka | 15 g | 80 min | 10 % |
| Dry Hop | Sybilla | 50 g | 3 day(s) | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 50 ml | Fermentis |