

Polish Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.8 kg (80%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (14.3%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.2 kg (5.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------|--------|----------|------------|
| Boil | Oktawia PH 2019 | 30 g | 20 min | 9 % |
| Boil | Oktawia PH 2019 | 20 g | 5 min | 9 % |
| Whirlpool | Oktawia PH 2019 | 50 g | 0 min | 9 % |
| Dry Hop | Zombie PH 2019 | 100 g | 2 day(s) | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| WLP007 - Dry English Ale Yeast | Ale | Slant | 150 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------|--------|---------|--------|
| Water Agent | gips | 4 g | Mash | 60 min |
| Fining | whirflock | 1 g | Boil | 3 min |