

## Polish Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **4.9**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (41.4%)	80 %	5
Grain	Słód pszeniczny Bestmalz	0.5 kg (6.9%)	82 %	5
Grain	Weyermann - Carapils	0.25 kg (3.4%)	78 %	4
Grain	Viking Pilsner malt	2.5 kg (34.5%)	82 %	4
Grain	Strzegom Wiedeński	0.5 kg (6.9%)	79 %	10
Grain	Płatki owsiane	0.5 kg (6.9%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	30 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	4 %
Aroma (end of boil)	Magnum	20 g	10 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis