

# Polish Sunny Ale

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **33**
- SRM **4.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caramel PALE Viking Malt	1 kg (15.4%)	77 %	8
Grain	PILZEŃSKI	5 kg (76.9%)	80 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	60 min	8.7 %
Aroma (end of boil)	Oktawia	10 g	15 min	8.7 %
Aroma (end of boil)	Lomik	20 g	15 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	10 g	Gozdawa