

## PolishHops experimental single hop (szyszka)

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **4.3**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **47.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pilzneński           | 5.5 kg (50%) | 81 %  | 4   |
| Grain | Viking Pale Ale malt | 5.5 kg (50%) | 80 %  | 5   |

### Hops

| Use for             | Name                        | Amount | Time     | Alpha acid |
|---------------------|-----------------------------|--------|----------|------------|
| Boil                | Szyszka Polish hops (xionz) | 80 g   | 60 min   | 8.2 %      |
| Aroma (end of boil) | Szyszka Polish hops (xionz) | 160 g  | 2 min    | 8.2 %      |
| Dry Hop             | Szyszka Polish hops (xionz) | 160 g  | 3 day(s) | 8.2 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |