

# Polskie Ale

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **9.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.6 liter(s)**
- Total mash volume **4.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (41.5%)	81 %	30
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (29.3%)	80 %	20
Grain	Strzegom Pilzneński	0.3 kg (7.3%)	75 %	4
Grain	Monachijski	0.3 kg (7.3%)	75 %	16
Grain	Karmelowy Jasny 30EBC	0.3 kg (7.3%)	75 %	30
Grain	Bruntal Pale Ale	0.3 kg (7.3%)	75 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	55 min	8.5 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale