

#22 Polski India Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **50**
- SRM **3.7**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 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 kg (41.7%)	81 %	4
Grain	Viking Pale Ale malt	5 kg (41.7%)	80 %	5
Adjunct	Pszenica niesłodowana	1 kg (8.3%)	75 %	3
Grain	Płatki owsiane	1 kg (8.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	10 %
Aroma (end of boil)	Lomik	100 g	10 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	---

Notes

- odfermentowało do 4 BLG.
Zacierna w 68°C 1h
Dec 5, 2019, 8:57 PM