

Polskie Ale 12

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4.3 kg (87.8%) | 82 % | 4 |
| Grain | Strzegom Pszeniczny | 0.3 kg (6.1%) | 81 % | 6 |
| Grain | Abbey Malt Weyermann | 0.3 kg (6.1%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Magnum | 17 g | 60 min | 13.5 % |
| Whirlpool | lunga | 20 g | 0 min | 11 % |
| Dry Hop | lunga | 30 g | 5 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 150 ml | Fermentum Mobile |