

# Polskie Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **4**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński  | 2.5 kg (41%) | 80 %  | 4   |
| Grain | Viking Pale Ale malt | 3.6 kg (59%) | 80 %  | 5   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 30 g   | 50 min | 8.8 %      |
| Boil    | Lublin (Lubelski) | 20 g   | 5 min  | 4 %        |
| Boil    | Puławski          | 20 g   | 5 min  | 6.1 %      |
| Boil    | Oktawia           | 20 g   | 5 min  | 7.8 %      |