

#11 Polski Klasyk

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **58**
- SRM **3.8**
- Style **Extra Special/Strong Bitter (English 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------|---------------|-------|-----|
| Grain | Pilznieński | 5 kg (90.9%) | 81 % | 4 |
| Adjunct | Płatki owsiane | 0.5 kg (9.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Dry Hop | Sybilla | 100 g | 3 day(s) | 6.9 % |
| Whirlpool | Oktawia | 25 g | 20 min | 9.2 % |
| Aroma (end of boil) | Oktawia | 25 g | 5 min | 9.2 % |
| Boil | Magnum | 50 g | 30 min | 12.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 9 g | Fermentis |