

## Experimental polish ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **3.6**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (100%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Zula	50 g	5 min	8 %
Boil	Amora Preta	50 g	5 min	10 %
Dry Hop	Zula	50 g	3 day(s)	8 %
Dry Hop	Amora Preta	50 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	1200 ml	Wyeast Labs