

# Książęce Polish HOPS

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **40**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (83.3%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (16.7%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	książęcy Polish HOPS	15 g	60 min	8 %
Boil	książęcy Polish HOPS	20 g	15 min	8 %
Whirlpool	książęcy Polish HOPS	70 g	0 min	8 %
Dry Hop	książęcy Polish HOPS	70 g	2 day(s)	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar