

# Narodowe - Polish Ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **6.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Werman Monachijski typ II	1.5 kg (42.9%)	79 %	22
Grain	Pilzneński	2 kg (57.1%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	11.2 %
Aroma (end of boil)	Magnat	10 g	10 min	11.2 %
Aroma (end of boil)	Marynka	25 g	10 min	10 %
Whirlpool	Marynka	22 g	0 min	10 %
Whirlpool	Magnat	10 g	0 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Munich Classic Germat weet	Ale	Dry	11.5 g	---