

# Polaris single hop

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **4.7**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **47.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (98%)	80 %	5
Grain	Karmelowy Czerwony	0.2 kg (2%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	20 g	60 min	19.8 %
Aroma (end of boil)	Polaris	30 g	10 min	19.8 %
Whirlpool	Polaris	50 g	5 min	19.8 %