

## Polish Ale.3

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **36**
- SRM **5.1**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 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	Maris Otter Crisp	5 kg (100%)	83 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Boadicea	35 g	110 min	8.1 %
Aroma (end of boil)	Boadicea	65 g	0 min	8.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
classic english ale yeast	Ale	Dry	15 g	---

### Notes

- blg po wysadzeniu 13,6  
blg po warzeniu 16,5  
Sep 30, 2020, 4:17 PM