

# Polish Ale

- Gravity **15.7 BLG**
- ABV ---
- IBU **40**
- SRM **14**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (65.6%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (8.2%)	75 %	150
Grain	Monachijski	1 kg (16.4%)	80 %	16
Grain	Pszeniczny	0.6 kg (9.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	5 min	13.5 %
Aroma (end of boil)	Lublin (Lubelski)	60 g	50 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	10 g	Boil	50 min