

## Polish Common

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **34**
- SRM **3.5**
- Style **California Common Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 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	Pilzneński	5 kg (100%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %
Boil	Puławski	10 g	10 min	6.1 %
Boil	Oktawia	10 g	10 min	7.8 %
Boil	Lublin (Lubelski)	20 g	5 min	4 %
Boil	Puławski	15 g	0 min	6.1 %
Boil	Oktawia	15 g	0 min	7.8 %
Dry Hop	Puławski	15 g	5 day(s)	6.1 %
Dry Hop	Oktawia	15 g	5 day(s)	7.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
california	Ale	Dry	10 g	---