

# Polonus

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **57**
- SRM **5.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (79.4%)	80 %	5
Grain	Weyermann - Carapils	0.3 kg (4.8%)	78 %	4
Grain	Viking Munich Malt	1 kg (15.9%)	78 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	40 min	11 %
Boil	Oktawia	30 g	10 min	7.1 %
Boil	lunga	60 g	5 min	11 %
Boil	Oktawia	60 g	5 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---