

# polpa

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- Gravity **11.8 BLG**
- ABV ---
- IBU **43**
- SRM **4.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (58.8%)	79 %	6
Grain	Strzegom pszeniczny	0.5 kg (11.8%)	81 %	6
Grain	Pilznieński	1 kg (23.5%)	81 %	4
Sugar	glukoza	0.25 kg (5.9%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	30 min	10 %
Boil	Marynka	20 g	15 min	10 %
Boil	sybilla	10 g	5 min	6 %
Boil	Hallertau	20 g	5 min	4.5 %
Boil	Marynka	30 g	5 min	10 %