

#18 Polski Ejl

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU ---
- SRM **6.1**
- 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 **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (46.9%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (15.6%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (7.8%) | 79 % | 16 |
| Grain | Pilzneński | 0.5 kg (7.8%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (12.5%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.3 kg (4.7%) | 85 % | 3 |
| Grain | karmelowy | 0.3 kg (4.7%) | 80 % | 50 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 25 g | Fermentis |