

## #28 Polskie Ale

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- Gravity **10.2 BLG**
- ABV ---
- IBU **57**
- SRM **5**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (94.1%)	80 %	6.5
Grain	Zakwaszający bestmalz	0.25 kg (5.9%)	80 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	10 min	10.5 %
Boil	Sybilla	33 g	10 min	6 %
Boil	lunga	33 g	10 min	11 %
Boil	Sybilla	33 g	5 min	6 %
Boil	lunga	33 g	5 min	11 %
Whirlpool	Sybilla	33 g	0 min	6 %
Whirlpool	lunga	33 g	0 min	11 %
Dry Hop	Sybilla	100 g	5 day(s)	3.5 %

### Yeasts

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

### Notes

- Odfermentowało do 3,5 BLG. 108 g cukru na refermentację.  
Rozlew 20-06-2016  
*Jun 20, 2016, 10:21 PM*