

# Pol(e)skie Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **6.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (85.1%)	81 %	4
Grain	Monachijski	0.5 kg (10.6%)	80 %	16
Grain	Strzegom Karmel 50	0.1 kg (2.1%)	75 %	50
Grain	Strzegom Karmel 150	0.1 kg (2.1%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	60 min	10 %
Whirlpool	Sybilla	50 g	80 min	3.5 %
Whirlpool	Marynka	15 g	80 min	10 %
Dry Hop	Sybilla	50 g	3 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	50 ml	Fermentis