

Polskie Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **3.9**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (88.9%) | 81 % | 4 |
| Grain | Bestmalz Carmel Pils | 0.5 kg (11.1%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Marynka | 7 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 7 g | 60 min | 4 % |
| Boil | Marynka | 10 g | 30 min | 10 % |
| Aroma (end of boil) | Marynka | 10 g | 5 min | 10 % |
| Dry Hop | Lublin (Lubelski) | 10 g | 6 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 9 g | Danstar |