

# Polskie Ale

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- Gravity **11.9 BLG**
- ABV ---
- IBU **44**
- SRM **4.7**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (10%)	85 %	4
Grain	Strzegom Pilzneński	8 kg (80%)	80 %	4
Grain	Optima Karmel 6-9	1 kg (10%)	80 %	7.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11.6 %
Boil	Lublin (Lubelski)	50 g	20 min	3.5 %
Boil	Lublin (Lubelski)	50 g	5 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	10 g	Boil	10 min