

# Polskie ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **4.8**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **64.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

| Type  | Name                       | Amount     | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński        | 9 kg (75%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 3 kg (25%) | 79 %  | 16  |

## Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | Marynka  | 50 g   | 60 min | 8.2 %      |
| Boil      | Lubelski | 50 g   | 20 min | 6.5 %      |
| Boil      | Lubelski | 50 g   | 5 min  | 6.5 %      |
| Whirlpool | Marynka  | 50 g   | 0 min  | 8.2 %      |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| Us05 | Ale  | Slant | 500 ml | ---        |