

# Polskie Ale ver. 1

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **4.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## 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 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (87%)	75 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (8.7%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Iunga	25 g	60 min	12.9 %
Boil	Sybilla	25 g	10 min	3.5 %
Boil	Sybilla	25 g	0 min	3.5 %
Dry Hop	Sybilla	25 g	4 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis