

## Polskie Ale ver. 2

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- 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	lunga	25 g	60 min	12.9 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %
Boil	Perle	15 g	10 min	7 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	0 min	4 %
Aroma (end of boil)	Perle	20 g	0 min	7 %
Dry Hop	Lublin (Lubelski)	25 g	---	4 %
Dry Hop	Perle	25 g	---	7 %

### Yeasts

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