

# Polskie Amber Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **5.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (76.9%)	85 %	7
Grain	Strzegom Monachijski typ II	1 kg (15.4%)	79 %	22
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	7.6 %
Boil	Tomyski	15 g	60 min	4 %
Boil	Lublin (Lubelski)	10 g	60 min	4 %
Boil	Saaz (Czech Republic)	15 g	15 min	3.3 %
Boil	Lublin (Lubelski)	15 g	15 min	3.7 %
Boil	Saaz (Czech Republic)	15 g	5 min	4.5 %
Boil	Lublin (Lubelski)	5 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Finning	Whirflock	0.5 g	Boil	15 min