

## Polish Ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **5.4**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Pilzneński                  | 3 kg (50%)   | 81 %  | 4   |
| Grain | Strzegom Pale Ale           | 2 kg (33.3%) | 79 %  | 6   |
| Grain | Strzegom Monachijski typ II | 1 kg (16.7%) | 79 %  | 22  |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Marynka  | 15 g   | 30 min | 10 %       |
| Aroma (end of boil) | Oktawia  | 20 g   | 15 min | 7.1 %      |
| Aroma (end of boil) | Sybilla  | 30 g   | 15 min | 6 %        |
| Aroma (end of boil) | Puławski | 30 g   | 15 min | 6 %        |