

## Pol(e)skie Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **6.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **16.4 liter(s)**

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński          | 4 kg (85.1%)   | 81 %  | 4   |
| Grain | Monachijski         | 0.5 kg (10.6%) | 80 %  | 16  |
| Grain | Strzegom Karmel 50  | 0.1 kg (2.1%)  | 75 %  | 50  |
| Grain | Strzegom Karmel 150 | 0.1 kg (2.1%)  | 75 %  | 150 |

### Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Marynka | 12 g   | 60 min   | 10 %       |
| Whirlpool | Sybilla | 50 g   | 80 min   | 3.5 %      |
| Whirlpool | Marynka | 15 g   | 80 min   | 10 %       |
| Dry Hop   | Sybilla | 50 g   | 3 day(s) | 3.5 %      |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 50 ml  | Fermentis  |