

## polish ale

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **3.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (80%)	80 %	4
Grain	Pszeniczny	1 kg (20%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %
Whirlpool	Lublin (Lubelski)	20 g	1 min	4 %
Dry Hop	Lublin (Lubelski)	20 g	3 day(s)	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	200 ml	---