

## PolishHops experimental single hop (szyszka)

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **4.3**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **47.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (50%)	81 %	4
Grain	Viking Pale Ale malt	5.5 kg (50%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Szyszka Polish hops (xionz)	80 g	60 min	8.2 %
Aroma (end of boil)	Szyszka Polish hops (xionz)	160 g	2 min	8.2 %
Dry Hop	Szyszka Polish hops (xionz)	160 g	3 day(s)	8.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis