

Polnische ale

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **30**
- SRM **3.5**
- Style **Specialty Beer**

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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (80%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (20%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Magnum | 15 g | 60 min | 12 % |
| Boil | Sybilla | 15 g | 15 min | 4.5 % |
| Boil | Perle | 15 g | 15 min | 4.4 % |
| Boil | Puławski | 10 g | 15 min | 3.5 % |
| Boil | Sybilla | 20 g | 5 min | 4.5 % |
| Boil | Perle | 20 g | 5 min | 4.4 % |
| Boil | Puławski | 20 g | 5 min | 3.5 % |
| Boil | Sybilla | 20 g | 0 min | 4.5 % |
| Boil | Perle | 15 g | 0 min | 4.4 % |
| Boil | Puławski | 20 g | 0 min | 3.5 % |
| Whirlpool | Sybilla | 15 g | -3 min | 4.5 % |
| Whirlpool | Perle | 15 g | -3 min | 4.4 % |
| Whirlpool | Puławski | 20 g | -3 min | 3.5 % |
| Dry Hop | Sybilla | 30 g | 3 day(s) | 3.5 % |
| Dry Hop | Perle | 30 g | 3 day(s) | 7 % |
| Dry Hop | Puławski | 30 g | 3 day(s) | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|-------|--------|------------|
| jakieś FMy | Ale | Slant | 100 ml | --- |