

## Polski Polak. ( Polish Polish )

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **31**
- SRM **3.4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **31.3 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3 kg (75%)	81 %	4
Grain	Weyermann - Vienna Malt	1 kg (25%)	81 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	60 min	6.9 %
Boil	Puławski	30 g	30 min	6.9 %
Boil	Puławski	20 g	10 min	6.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Finning	Mech irlandzki	7 g	Boil	10 min