

# Polskie Ale 12

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 4.3 kg (87.8%) | 82 %  | 4   |
| Grain | Strzegom Pszeniczny  | 0.3 kg (6.1%)  | 81 %  | 6   |
| Grain | Abbey Malt Weyermann | 0.3 kg (6.1%)  | 75 %  | 45  |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Magnum | 17 g   | 60 min   | 13.5 %     |
| Whirlpool | lunga  | 20 g   | 0 min    | 11 %       |
| Dry Hop   | lunga  | 30 g   | 5 day(s) | 11 %       |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 150 ml | Fermentum Mobile |