

Polskie Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **9.6**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.6 liter(s)**
- Total mash volume **4.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal | 1.7 kg (41.5%) | 81 % | 30 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.2 kg (29.3%) | 80 % | 20 |
| Grain | Strzegom Pilzneński | 0.3 kg (7.3%) | 75 % | 4 |
| Grain | Monachijski | 0.3 kg (7.3%) | 75 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (7.3%) | 75 % | 30 |
| Grain | Bruntal Pale Ale | 0.3 kg (7.3%) | 75 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 55 min | 8.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 5 min | 3.8 % |

Yeasts

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