

## Polskie ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Castlemalting - Cara Clair	0.5 kg (9.1%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Aroma (end of boil)	Oktawia	25 g	1 min	7.1 %
Aroma (end of boil)	Sybilla	25 g	1 min	3.5 %
Aroma (end of boil)	Izabella	25 g	1 min	5.1 %
Dry Hop	Sybilla	25 g	5 day(s)	3.5 %
Dry Hop	Oktawia	25 g	5 day(s)	7.1 %
Dry Hop	Izabella	25 g	5 day(s)	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis