

## Polskie Ale na S-04

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- Gravity **9.8 BLG**
- ABV ---
- IBU **35**
- SRM **3.2**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 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	Optima Pale Ale	3 kg (75%)	82 %	5
Grain	Optima Pszeniczny	0.5 kg (12.5%)	82 %	4
Grain	Optima Karmel 8	0.5 kg (12.5%)	75 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum PL 2016	20 g	60 min	12.4 %
Boil	Magnum PL 2016	10 g	15 min	12.4 %
Boil	Lubelski Polish Hops 2016	20 g	15 min	3.5 %
Boil	Lubelski Polish Hops 2016	30 g	0 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale