

Polskie coś

- Gravity **12.6 BLG**
- ABV ---
- IBU **45**
- SRM **10**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (85.7%) | 85 % | 7 |
| Grain | Carahell | 0.2 kg (5.7%) | 77 % | 26 |
| Grain | weyermann caramunich | 0.3 kg (8.6%) | 73 % | 90 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Admiral | 5 g | 60 min | 14.3 % |
| Aroma (end of boil) | Lublin (Lubelski) | 100 g | 10 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 100 g | 5 min | 4 % |

Yeasts

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