

# POLSKIEALE

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **22**
- SRM **13.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (38.5%)	81 %	6
Grain	Viking Malt wędzony brzoza	1 kg (12.8%)	80 %	10
Grain	Słód gryczany	1 kg (12.8%)	65 %	15
Grain	Special X Castle	0.3 kg (3.8%)	70 %	350
Grain	Strzegom Monachijski typ I	2 kg (25.6%)	79 %	15
Grain	Aroma Castle	0.5 kg (6.4%)	80 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	40 g	60 min	7.1 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Arcydziałki	20 g	Boil	5 min