

## #11 Polski Klasyk

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **58**
- SRM **3.8**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (90.9%)	81 %	4
Adjunct	Płatki owsiane	0.5 kg (9.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Sybilla	100 g	3 day(s)	6.9 %
Whirlpool	Oktawia	25 g	20 min	9.2 %
Aroma (end of boil)	Oktawia	25 g	5 min	9.2 %
Boil	Magnum	50 g	30 min	12.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	9 g	Fermentis