

## #18 Polski Ejl

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU ---
- SRM **6.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (46.9%)	80 %	5
Grain	Pszeniczny	1 kg (15.6%)	85 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (7.8%)	79 %	16
Grain	Pilzneński	0.5 kg (7.8%)	81 %	4
Grain	Płatki owsiane	0.8 kg (12.5%)	85 %	3
Grain	Płatki pszeniczne	0.3 kg (4.7%)	85 %	3
Grain	karmelowy	0.3 kg (4.7%)	80 %	50

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	25 g	Fermentis