

## #24 Polskie Single Hop

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **45**
- SRM **3.8**

### Batch size

- Expected quantity of finished beer **54 liter(s)**
- Trub loss **5 %**
- Size with trub loss **56.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **68.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (83.3%)	80 %	5
Grain	Viking Caramel Pale	1 kg (8.3%)	77 %	8
Grain	Płatki owsiane	1 kg (8.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	100 g	60 min	7.1 %
Boil	Oktawia	100 g	15 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Safale

### Notes

- blg początkowe 12.  
1.048 SG  
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