

# Polish Ale

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- Gravity **12.1 BLG**
- ABV ---
- IBU **28**
- SRM **8.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.8 kg (100%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	13 g	60 min	8 %
Aroma (end of boil)	Sybilla	5 g	30 min	6.2 %
Dry Hop	Sybilla	15 g	---	6.2 %
Whirlpool	Sybilla	10 g	---	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis