

## Polish Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **5.7**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 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	Słód Pilsner® 2,5-4,5 EBC Weyermann	4.5 kg (90%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg (5%)	75 %	100
Grain	Słód pszeniczny Bestmalz	0.25 kg (5%)	82 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	10 g	40 min	10 %
Boil	Lublin (Lubelski)	15 g	15 min	6 %
Boil	Lublin (Lubelski)	15 g	5 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Dry	11.5 g	---