

## Polish Ale.3

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **36**
- SRM **5.1**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 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 | Maris Otter Crisp | 5 kg (100%) | 83 %  | 6   |

### Hops

| Use for             | Name     | Amount | Time    | Alpha acid |
|---------------------|----------|--------|---------|------------|
| Boil                | Boadicea | 35 g   | 110 min | 8.1 %      |
| Aroma (end of boil) | Boadicea | 65 g   | 0 min   | 8.1 %      |

### Yeasts

| Name                      | Type | Form | Amount | Laboratory |
|---------------------------|------|------|--------|------------|
| classic english ale yeast | Ale  | Dry  | 15 g   | ---        |

### Notes

- blg po wysadzeniu 13,6  
blg po warzeniu 16,5  
Sep 30, 2020, 4:17 PM