

# Polish Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **4.9**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt     | 3 kg (41.4%)   | 80 %  | 5   |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (6.9%)  | 82 %  | 5   |
| Grain | Weyermann - Carapils     | 0.25 kg (3.4%) | 78 %  | 4   |
| Grain | Viking Pilsner malt      | 2.5 kg (34.5%) | 82 %  | 4   |
| Grain | Strzegom Wiedeński       | 0.5 kg (6.9%)  | 79 %  | 10  |
| Grain | Płatki owsiane           | 0.5 kg (6.9%)  | 60 %  | 3   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 20 g   | 30 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g   | 10 min | 4 %        |
| Aroma (end of boil) | Magnum            | 20 g   | 10 min | 13.5 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |