

## polski styl

---

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **31**
- SRM **3.8**
- Style **Extra Special/Strong Bitter (English 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.5 liter(s)**

### Fermentables

| Type  | Name                                  | Amount         | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 1.5 kg (71.4%) | 80 %  | 5   |
| Grain | Strzegom Pale Ale                     | 0.5 kg (23.8%) | 79 %  | 6   |
| Grain | Strzegom Pszeniczny                   | 0.1 kg (4.8%)  | 81 %  | 6   |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | lunga             | 10 g   | 60 min | 11 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g   | 10 min | 4 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |