

## Polskie Ale 12

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **4.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.3 kg (87.8%)	82 %	4
Grain	Strzegom Pszeniczny	0.3 kg (6.1%)	81 %	6
Grain	Abbey Malt Weyermann	0.3 kg (6.1%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	17 g	60 min	13.5 %
Whirlpool	lunga	20 g	0 min	11 %
Dry Hop	lunga	30 g	5 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	150 ml	Fermentum Mobile