

# Polskie Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **4**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (41%)	80 %	4
Grain	Viking Pale Ale malt	3.6 kg (59%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	8.8 %
Boil	Lublin (Lubelski)	20 g	5 min	4 %
Boil	Puławski	20 g	5 min	6.1 %
Boil	Oktawia	20 g	5 min	7.8 %