

# Polskie Ale

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **3.9**

## 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (88.9%)	81 %	4
Grain	Bestmalz Carmel Pils	0.5 kg (11.1%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	7 g	60 min	10 %
Boil	Lublin (Lubelski)	7 g	60 min	4 %
Boil	Marynka	10 g	30 min	10 %
Aroma (end of boil)	Marynka	10 g	5 min	10 %
Dry Hop	Lublin (Lubelski)	10 g	6 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	9 g	Danstar