

# Polskie ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt       | 5 kg (90.9%)  | 80 %  | 5   |
| Grain | Castlemalting - Cara Clair | 0.5 kg (9.1%) | 78 %  | 4   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | lunga    | 30 g   | 60 min   | 11 %       |
| Aroma (end of boil) | Oktawia  | 25 g   | 1 min    | 7.1 %      |
| Aroma (end of boil) | Sybilla  | 25 g   | 1 min    | 3.5 %      |
| Aroma (end of boil) | Izabella | 25 g   | 1 min    | 5.1 %      |
| Dry Hop             | Sybilla  | 25 g   | 5 day(s) | 3.5 %      |
| Dry Hop             | Oktawia  | 25 g   | 5 day(s) | 7.1 %      |
| Dry Hop             | Izabella | 25 g   | 5 day(s) | 5.1 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |