

## Polskie Ale v.2

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- Gravity **14.5 BLG**
- ABV ---
- IBU **51**
- SRM **7.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **20 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Pilzneński          | 6 kg (96.8%)  | 81 %  | 4   |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.2%) | 75 %  | 150 |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Aroma (end of boil) | Oktawia | 50 g   | 15 min   | 7.1 %      |
| Aroma (end of boil) | Cascade | 50 g   | 15 min   | 6 %        |
| Aroma (end of boil) | Oktawia | 25 g   | 10 min   | 7.1 %      |
| Aroma (end of boil) | Cascade | 25 g   | 10 min   | 6 %        |
| Aroma (end of boil) | Oktawia | 50 g   | 5 min    | 7.1 %      |
| Aroma (end of boil) | Cascade | 50 g   | 5 min    | 6 %        |
| Dry Hop             | Oktawia | 50 g   | 5 day(s) | 7.1 %      |
| Dry Hop             | Cascade | 50 g   | 5 day(s) | 6 %        |

### Yeasts

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