

# Polskie coś

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- Gravity **12.6 BLG**
- ABV ---
- IBU **45**
- SRM **10**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (85.7%)	85 %	7
Grain	Carahell	0.2 kg (5.7%)	77 %	26
Grain	weyermann caramunich	0.3 kg (8.6%)	73 %	90

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	5 g	60 min	14.3 %
Aroma (end of boil)	Lublin (Lubelski)	100 g	10 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	100 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale