Polaris single hop

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **4.7**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **47.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg *(98%)*	80 %	5
Grain	Karmelowy Czerwony	0.2 kg *(2%)*	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	20 g	60 min	19.8 %
Aroma (end of boil)	Polaris	30 g	10 min	19.8 %
Whirlpool	Polaris	50 g	5 min	19.8 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.