

# Dry hopped Polish Ale

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.3 kg (10.3%)	60 %	3
Grain	Weyermann - Light Munich Malt	2 kg (69%)	82 %	14
Grain	Viking Pale Ale malt	0.6 kg (20.7%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	20 g	60 min	5.1 %
Aroma (end of boil)	Zula	10 g	5 min	10.6 %
Aroma (end of boil)	Vermelho	10 g	5 min	9.1 %
Dry Hop	Zula	40 g	2 day(s)	10.6 %
Dry Hop	Vermelho	40 g	2 day(s)	9.1 %