

# Full Aroma of Polish Hops

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **28**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (87.7%)	80 %	4
Grain	Pale caramel	0.7 kg (12.3%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	25 g	60 min	9 %
Boil	Lublin (Lubelski)	30 g	15 min	3 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	3 %
Dry Hop	Lublin (Lubelski)	40 g	2 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis