

# Paczkóś Polski Ale

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **5.1**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.4 kg (63.6%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (9.3%)	83 %	5
Grain	Strzegom Karmel 30	0.5 kg (9.3%)	75 %	30
Grain	Viking Vienna Malt	0.95 kg (17.8%)	79 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Lublin (Lubelski)	5 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	35 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar