

## Polish Ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **5.4**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (50%)	81 %	4
Grain	Strzegom Pale Ale	2 kg (33.3%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (16.7%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	30 min	10 %
Aroma (end of boil)	Oktawia	20 g	15 min	7.1 %
Aroma (end of boil)	Sybilla	30 g	15 min	6 %
Aroma (end of boil)	Puławski	30 g	15 min	6 %