

## Polish Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **4.5**
- 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 **15.2 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (80%)	80 %	5
Grain	Pszeniczny	0.5 kg (14.3%)	85 %	4
Grain	Płatki pszeniczne	0.2 kg (5.7%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia PH 2019	30 g	20 min	9 %
Boil	Oktawia PH 2019	20 g	5 min	9 %
Whirlpool	Oktawia PH 2019	50 g	0 min	9 %
Dry Hop	Zombie PH 2019	100 g	2 day(s)	1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Slant	150 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	60 min
Fining	whirflock	1 g	Boil	3 min