

# Polnische ale

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **30**
- SRM **3.5**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Viking Wheat Malt	1 kg (20%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12 %
Boil	Sybilla	15 g	15 min	4.5 %
Boil	Perle	15 g	15 min	4.4 %
Boil	Puławski	10 g	15 min	3.5 %
Boil	Sybilla	20 g	5 min	4.5 %
Boil	Perle	20 g	5 min	4.4 %
Boil	Puławski	20 g	5 min	3.5 %
Boil	Sybilla	20 g	0 min	4.5 %
Boil	Perle	15 g	0 min	4.4 %
Boil	Puławski	20 g	0 min	3.5 %
Whirlpool	Sybilla	15 g	-3 min	4.5 %
Whirlpool	Perle	15 g	-3 min	4.4 %
Whirlpool	Puławski	20 g	-3 min	3.5 %
Dry Hop	Sybilla	30 g	3 day(s)	3.5 %
Dry Hop	Perle	30 g	3 day(s)	7 %
Dry Hop	Puławski	30 g	3 day(s)	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
jakieś FMy	Ale	Slant	100 ml	---