

# Polski Ale

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **18**
- SRM **6.2**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (61.5%)	70 %	7
Grain	Pszeniczny	1 kg (15.4%)	75 %	4
Grain	Monachijski	1 kg (15.4%)	70 %	16
Grain	Płatki owsiane	0.5 kg (7.7%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	10 %
Boil	lunga	10 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Slant	100 ml	---