

# Polskie Ale

- Gravity **10 BLG**
- ABV **4 %**
- IBU **120**
- SRM **5.9**
- Style **White IPA**

## 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (63%)	81 %	26
Sugar	cukier	1 kg (37%)	100 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	90 g	60 min	10 %
Aroma (end of boil)	Sybilla	60 g	5 min	3.5 %
Aroma (end of boil)	Lublin (Lubelski)	60 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczy	100 g	Secondary	3 day(s)