

## Polskie ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **4.8**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **64.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	9 kg (75%)	80 %	4
Grain	Strzegom Monachijski typ I	3 kg (25%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8.2 %
Boil	Lubelski	50 g	20 min	6.5 %
Boil	Lubelski	50 g	5 min	6.5 %
Whirlpool	Marynka	50 g	0 min	8.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Slant	500 ml	---