

Polskie Ale v.2

- Gravity **14.5 BLG**
- ABV ---
- IBU **51**
- SRM **7.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **20 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Pilzneński | 6 kg (96.8%) | 81 % | 4 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.2%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Aroma (end of boil) | Oktawia | 50 g | 15 min | 7.1 % |
| Aroma (end of boil) | Cascade | 50 g | 15 min | 6 % |
| Aroma (end of boil) | Oktawia | 25 g | 10 min | 7.1 % |
| Aroma (end of boil) | Cascade | 25 g | 10 min | 6 % |
| Aroma (end of boil) | Oktawia | 50 g | 5 min | 7.1 % |
| Aroma (end of boil) | Cascade | 50 g | 5 min | 6 % |
| Dry Hop | Oktawia | 50 g | 5 day(s) | 7.1 % |
| Dry Hop | Cascade | 50 g | 5 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |