

## Polskie Ale v.2

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- 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