

# Polsko-Czeskie Ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **47**
- SRM **8.9**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	5.1 kg (100%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	14 %
Boil	Rubin	10 g	60 min	8.9 %
Boil	Junga	20 g	60 min	11 %
Boil	Saaz (Czech Republic)	30 g	30 min	2.9 %
Boil	Saaz (Czech Republic)	30 g	20 min	2.9 %
Boil	Saaz (Czech Republic)	20 g	10 min	2.9 %
Boil	Saaz (Czech Republic)	20 g	5 min	2.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis