

## Produkt Polski

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **44**
- SRM **4.6**
- Style **American Pale Ale**

### 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)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (70%)	79 %	6
Grain	Viking Wheat Malt	1 kg (20%)	83 %	5
Grain	Viking Wędzony Jabłonią	0.25 kg (5%)	80 %	10
Grain	Viking Wędzony gruszą	0.25 kg (5%)	80 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	50 g	20 min	7.8 %
Aroma (end of boil)	Puławski	25 g	15 min	8.9 %
Aroma (end of boil)	Puławski	25 g	7 min	8.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	100 ml	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min