

# Polskie Ale

- Gravity **14.5 BLG**
- ABV ---
- IBU **58**
- 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 **30.4 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) | lunga   | 25 g   | 15 min   | 11 %       |
| Aroma (end of boil) | Marynka | 25 g   | 15 min   | 10 %       |
| Aroma (end of boil) | lunga   | 25 g   | 10 min   | 11 %       |
| Aroma (end of boil) | Marynka | 25 g   | 10 min   | 10 %       |
| Aroma (end of boil) | Marynka | 50 g   | 5 min    | 10 %       |
| Aroma (end of boil) | lunga   | 50 g   | 5 min    | 11 %       |
| Dry Hop             | lunga   | 50 g   | 5 day(s) | 11 %       |
| Dry Hop             | Marynka | 50 g   | 5 day(s) | 10 %       |

## Yeasts

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

## Notes

- Wstępne przymiarki do nowej warki ( HA! sam nie czuje gdy rymuje! :D ). Po bardzo pozytywnych doświadczeniach z lungą zobaczymy co da się z tych chmieli wycisnąć...  
*Nov 17, 2015, 11:48 PM*