Polski EXP

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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	5 kg *(80.6%)*	81 %	4
Grain	Pszeniczny	0.5 kg *(8.1%)*	85 %	4
Grain	Płatki owsiane	0.5 kg *(8.1%)*	85 %	3
Grain	Weyermann - Carabelge	0.2 kg *(3.2%)*	80 %	35

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	60 min	11 %
Whirlpool	Experimental 2 POLSISH HOPS	75 g	20 min	10 %
Dry Hop	Experimental 2 POLSISH HOPS	125 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Slant	250 ml	White Labs