

# polaczek

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **3.2**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.7 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.7 liter(s)**
- Total mash volume **7.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.75 kg (46.3%)	85 %	4
Grain	BESTMALZ - Best Heidelberg	0.75 kg (46.3%)	80.5 %	3
Grain	Płatki owsiane	0.12 kg (7.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	zibi	1 g	40 min	11.3 %
Whirlpool	zibi	9 g	10 min	11.3 %
Whirlpool	Książęcy	10 g	10 min	7 %
Whirlpool	Oktawia	10 g	10 min	7.1 %
Whirlpool	rody 2/20	10 g	10 min	9.3 %
Dry Hop	zibi	20 g	3 day(s)	11.3 %
Dry Hop	rody 2/20	30 g	3 day(s)	9.3 %
Dry Hop	Oktawia	20 g	3 day(s)	7.1 %
Dry Hop	Książęcy	20 g	3 day(s)	7 %