

# Polewik

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **22**
- SRM **9.2**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **70 C**, Time **120 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **120 min** at **70C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (62.5%)	80 %	4
Grain	Płatki pszeniczne	0.5 kg (12.5%)	85 %	3
Grain	Płatki owsiane	0.5 kg (12.5%)	85 %	3
Grain	Strzegom Karmel 150	0.5 kg (12.5%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Equinox	20 g	10 min	12.8 %
Aroma (end of boil)	Rakau (NZ)	20 g	10 min	10.5 %
Dry Hop	Mosaic	25 g	6 day(s)	13.2 %
Dry Hop	Citra	25 g	6 day(s)	12.5 %
Dry Hop	Mosaic	25 g	3 day(s)	13.2 %
Dry Hop	Equinox	30 g	3 day(s)	12.8 %
Dry Hop	Citra	25 g	3 day(s)	12.5 %
Dry Hop	Rakau (NZ)	30 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---