

Polewik

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **19**
- SRM **9.3**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **120 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **120 min** at **67C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (44.4%)	80 %	4
Grain	Płatki pszeniczne	0.5 kg (11.1%)	85 %	3
Grain	Płatki owsiane	1 kg (22.2%)	85 %	3
Grain	Strzegom Karmel 150	0.5 kg (11.1%)	75 %	150
Grain	Rice, Flaked	0.5 kg (11.1%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Equinox	20 g	10 min	12.8 %
Aroma (end of boil)	Amarillo	20 g	10 min	7.1 %
Dry Hop	Mosaic	15 g	6 day(s)	13.2 %
Dry Hop	Citra	15 g	6 day(s)	12.5 %
Dry Hop	Mosaic	20 g	3 day(s)	13.2 %
Dry Hop	Equinox	20 g	3 day(s)	12.8 %
Dry Hop	Citra	20 g	3 day(s)	12.5 %
Dry Hop	Amarillo	20 g	3 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
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us-05	Ale	Slant	100 ml	---
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