

#Poniatowski KWK Wieczorek

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **26**
- SRM **8.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	0.3 kg (12.5%)	81 %	6
Grain	Rice, Flaked	0.8 kg (33.3%)	70 %	2
Grain	Biscuit Malt	0.4 kg (16.7%)	79 %	45
Grain	Strzegom Pilzneński	0.3 kg (12.5%)	80 %	4
Grain	Płatki pszeniczne	0.1 kg (4.2%)	85 %	3
Grain	Płatki owsiane	0.3 kg (12.5%)	85 %	3
Grain	Briess - Caracrytal Wheat Malt	0.2 kg (8.3%)	78 %	108

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	5 g	60 min	11 %
Boil	Styrian Golding	15 g	15 min	3.6 %
Boil	Styrian Golding	10 g	60 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale