polisz pejl ejl

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg *(83.3%)*	80 %	4
Grain	Abbey Malt Weyermann	0.2 kg *(3.7%)*	75 %	45
Grain	Pszeniczny	0.7 kg *(13%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	20 g	60 min	8.3 %
Aroma (end of boil)	Zula	30 g	5 min	8.3 %
Whirlpool	Oktawia	50 g	5 min	7.1 %
Dry Hop	Oktawia	50 g	3 day(s)	7.1 %
Dry Hop	Zula	90 g	3 day(s)	8.3 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.