

# Polaris Single Hop

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- Gravity **15.1 BLG**
- ABV ---
- IBU **57**
- SRM **6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **63 C**, Time **70 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **70 min** at **63C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5.5 kg (100%) | 79 %  | 6   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Polaris | 25 g   | 60 min   | 18.1 %     |
| Aroma (end of boil) | Polaris | 25 g   | 5 min    | 18.1 %     |
| Whirlpool           | Polaris | 25 g   | 0 min    | 18.1 %     |
| Dry Hop             | Polaris | 75 g   | 2 day(s) | 18.1 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Notes

- Projekt wstępny.  
*Jun 4, 2015, 12:45 AM*