

# Polish Ejlik

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **2.7**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	5.2 kg (100%)	80.5 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zombie	7 g	90 min	7 %
Whirlpool	Zombie	200 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Fermentis