

# Polisz Ejl 2023

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **136**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.8 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	90 min	12.7 %
Boil	Magnum	30 g	60 min	12.7 %
Boil	Tomyski	40 g	45 min	4 %
Aroma (end of boil)	Tomyski	15 g	5 min	4 %
Dry Hop	Tomyski	100 g	3 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11 g	---