

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 % |