

# Polski graff

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **4**
- SRM **4.5**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	0.7 kg (25.9%)	79 %	16
Grain	Pszeniczny	2 kg (74.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	15 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	0 min	4 %
Dry Hop	Lublin (Lubelski)	100 g	2 day(s)	4 %
Dry Hop	Oktawia	100 g	2 day(s)	7.1 %