

Polski graff

- 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 % |