

# Polski Miazdżyciel

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **4.2**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (90.9%)	80 %	5
Grain	Viking Wheat Malt	0.35 kg (9.1%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	25 g	60 min	6.9 %
Dry Hop	Puławski	50 g	2 day(s)	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---