

# Polskie z Pigwą

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **38**
- SRM **4**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (70.3%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (15.6%)	81 %	6
Grain	Weyermann - Acidulated Malt	0.5 kg (7.8%)	80 %	6
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	9.5 %
Aroma (end of boil)	lunga	15 g	10 min	9.5 %
Dry Hop	lunga	15 g	6 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pigwa	200 g	Secondary	6 day(s)