

# Pół ma pół

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **4.5**

## 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 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Pszenica niesłodowana	0.5 kg (7.5%)	75 %	3
Grain	Płatki owsiane	0.5 kg (7.5%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (7.5%)	60 %	3
Grain	Słód Carabody	0.5 kg (7.5%)	75 %	8
Grain	Słód owsiany Fawcett	0.5 kg (7.5%)	61 %	5
Grain	Viking Pale Ale malt	1 kg (14.9%)	80 %	5
Grain	Strzegom Pilzneński	3 kg (44.8%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nectaron	20 g	25 min	12.3 %
Whirlpool	Motueka	40 g	25 min	7 %
Whirlpool	Nelson Sauvín	20 g	25 min	11 %
Dry Hop	Motueka	60 g	3 day(s)	7 %
Dry Hop	Nelson Sauvín	30 g	3 day(s)	11 %
Dry Hop	Nectaron	30 g	3 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - US West Coast conan	Ale	Dry	10 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	500 g	Mash	10 min
Spice	Suszone skórki cytryny	20 g	Boil	15 min
Spice	Suszone skórki pomarańczy	20 g	Boil	15 min