

Polewik

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **19**
- SRM **9.3**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **120 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **120 min** at **67C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (44.4%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (11.1%) | 85 % | 3 |
| Grain | Płatki owsiane | 1 kg (22.2%) | 85 % | 3 |
| Grain | Strzegom Karmel 150 | 0.5 kg (11.1%) | 75 % | 150 |
| Grain | Rice, Flaked | 0.5 kg (11.1%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Aroma (end of boil) | Equinox | 20 g | 10 min | 12.8 % |
| Aroma (end of boil) | Amarillo | 20 g | 10 min | 7.1 % |
| Dry Hop | Mosaic | 15 g | 6 day(s) | 13.2 % |
| Dry Hop | Citra | 15 g | 6 day(s) | 12.5 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 13.2 % |
| Dry Hop | Equinox | 20 g | 3 day(s) | 12.8 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 12.5 % |
| Dry Hop | Amarillo | 20 g | 3 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-------|--------|-----|
| us-05 | Ale | Slant | 100 ml | --- |
|-------|-----|-------|--------|-----|