

# Polisz Ejl 2023

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **136**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.8 kg (100%) | 80 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Magnum  | 50 g   | 90 min   | 12.7 %     |
| Boil                | Magnum  | 30 g   | 60 min   | 12.7 %     |
| Boil                | Tomyski | 40 g   | 45 min   | 4 %        |
| Aroma (end of boil) | Tomyski | 15 g   | 5 min    | 4 %        |
| Dry Hop             | Tomyski | 100 g  | 3 day(s) | 4 %        |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale  | Dry  | 11 g   | ---        |