

Polewik

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **18**
- SRM **8.7**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **70 C**, Time **120 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **120 min** at **70C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

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

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Aroma (end of boil) | Equinox | 20 g | 10 min | 12.8 % |
| Aroma (end of boil) | Rakau (NZ) | 20 g | 10 min | 10.5 % |
| Dry Hop | Mosaic | 25 g | 6 day(s) | 13.2 % |
| Dry Hop | Citra | 25 g | 6 day(s) | 12.5 % |
| Dry Hop | Mosaic | 25 g | 3 day(s) | 13.2 % |
| Dry Hop | Equinox | 30 g | 3 day(s) | 12.8 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 12.5 % |
| Dry Hop | Rakau (NZ) | 30 g | 3 day(s) | 10.5 % |

Yeasts

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