

Polewik

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **22**
- SRM **9.2**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

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

Mash step by step

- Heat up **12 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **120 min** at **70C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (62.5%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (12.5%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (12.5%) | 85 % | 3 |
| Grain | Strzegom Karmel 150 | 0.5 kg (12.5%) | 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 S-04 | Ale | Dry | 11 g | --- |