

# 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   | ---        |