

# Polewik

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **4.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **24 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.9 kg (53.7%)	80 %	6
Grain	Słód pilzneński Eraclea Weyermann	2.5 kg (46.3%)	80.5 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	10 g	50 min	12 %
Aroma (end of boil)	Admiral	10 g	8 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentiis SafAle WB-06	Wheat	Dry	11.5 g	Fermentiis

## Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	200 g	Mash	20 min