

# #Poniatowski KWK Wieczorek

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **26**
- SRM **8.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter         | 0.3 kg (12.5%) | 81 %  | 6   |
| Grain | Rice, Flaked                   | 0.8 kg (33.3%) | 70 %  | 2   |
| Grain | Biscuit Malt                   | 0.4 kg (16.7%) | 79 %  | 45  |
| Grain | Strzegom Pilzneński            | 0.3 kg (12.5%) | 80 %  | 4   |
| Grain | Płatki pszeniczne              | 0.1 kg (4.2%)  | 85 %  | 3   |
| Grain | Płatki owsiane                 | 0.3 kg (12.5%) | 85 %  | 3   |
| Grain | Briess - Caracrysal Wheat Malt | 0.2 kg (8.3%)  | 78 %  | 108 |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | lunga           | 5 g    | 60 min | 11 %       |
| Boil    | Styrian Golding | 15 g   | 15 min | 3.6 %      |
| Boil    | Styrian Golding | 10 g   | 60 min | 3.6 %      |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 100 ml | Safale     |