

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	---