

# polisz pejł ejł

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 4.5 kg (83.3%) | 80 %  | 4   |
| Grain | Abbey Malt Weyermann | 0.2 kg (3.7%)  | 75 %  | 45  |
| Grain | Pszeniczny           | 0.7 kg (13%)   | 85 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Zula    | 20 g   | 60 min   | 8.3 %      |
| Aroma (end of boil) | Zula    | 30 g   | 5 min    | 8.3 %      |
| Whirlpool           | Oktawia | 50 g   | 5 min    | 7.1 %      |
| Dry Hop             | Oktawia | 50 g   | 3 day(s) | 7.1 %      |
| Dry Hop             | Zula    | 90 g   | 3 day(s) | 8.3 %      |