

## polaczek

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **3.3**

### Batch size

- Expected quantity of finished beer **6.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.2 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **8.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.7 liter(s)**
- Total mash volume **7.3 liter(s)**

### Fermentables

| Type  | Name                       | Amount          | Yield  | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Pszeniczny                 | 0.75 kg (46.3%) | 85 %   | 4   |
| Grain | BESTMALZ - Best Heidelberg | 0.75 kg (46.3%) | 80.5 % | 3   |
| Grain | Płatki owsiane             | 0.12 kg (7.4%)  | 60 %   | 3   |

### Hops

| Use for   | Name      | Amount | Time     | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Boil      | zibi      | 1 g    | 30 min   | 11.3 %     |
| Whirlpool | zibi      | 9 g    | 10 min   | 11.3 %     |
| Whirlpool | Książęcy  | 10 g   | 10 min   | 7 %        |
| Whirlpool | Oktawia   | 10 g   | 10 min   | 7.1 %      |
| Whirlpool | rody 2/20 | 10 g   | 10 min   | 9.3 %      |
| Dry Hop   | zibi      | 20 g   | 3 day(s) | 11.3 %     |
| Dry Hop   | rody 2/20 | 30 g   | 3 day(s) | 9.3 %      |
| Dry Hop   | Oktawia   | 20 g   | 3 day(s) | 7.1 %      |
| Dry Hop   | Książęcy  | 20 g   | 3 day(s) | 7 %        |