

Pils polski

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **43**
- SRM **4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (50%) | 79 % | 5 |
| Grain | Pilzneński | 3 kg (50%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 50 min | 8 % |
| Boil | Marynka | 20 g | 30 min | 8 % |
| Boil | Lublin (Lubelski) | 20 g | 20 min | 4 % |
| Boil | Lublin (Lubelski) | 30 g | 10 min | 4 % |
| Boil | Lublin (Lubelski) | 20 g | 5 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 1 min | 4 % |