

Pils Polski

- Gravity **11.7 BLG**
- ABV ---
- IBU **26**
- SRM **6.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.8 kg (50.9%) | 80 % | 4 |
| Grain | Strzegom karmel 30 | 0.5 kg (9.1%) | 78 % | 30 |
| Grain | Strzegom Wiedeński | 1 kg (18.2%) | 79 % | 10 |
| Grain | Strzegom Pale Ale | 1.2 kg (21.8%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Sybilla | 50 g | 60 min | 4.5 % |
| Boil | Lublin (Lubelski) | 20 g | 20 min | 3.6 % |
| Boil | Lublin (Lubelski) | 20 g | 0 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|--------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 200 ml | Fermentum Mobile |