

# Polish Lager

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **55**
- SRM **4.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **63 C**, Time **25 min**
- Temp **65 C**, Time **25 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **25 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	2 kg (47.6%)	80 %	5
Grain	BESTMALZ - Best Vienna	2 kg (47.6%)	80.5 %	9
Grain	Strzegom Pszeniczny	0.2 kg (4.8%)	81 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	10 %
Boil	lunga	10 g	30 min	10 %
Aroma (end of boil)	Oktawia	15 g	20 min	7.1 %
Whirlpool	Oktawia	40 g	20 min	7.1 %
Whirlpool	Oktawia	40 g	15 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - Bohemian Lager	Lager	Liquid	1000 ml	Wyeast Labs
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## Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=8HX0D62>  
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