

Pollager

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **54**
- SRM **3.9**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **66 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilzneński | 3.6 kg (85.7%) | 81 % | 4 |
| Grain | Monachijski | 0.6 kg (14.3%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | marynka | 50 g | 60 min | 8.5 % |
| Boil | lubelski | 25 g | 10 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | --- |