

Polski Lager

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **4.3**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 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)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **0 min** at **76C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|--------------|-------|-----|
| Grain | Pilzneński | 5 kg (83.3%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (16.7%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 15 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 5 min | 4 % |
| Dry Hop | Lublin (Lubelski) | 10 g | 5 day(s) | 4 % |

Yeasts

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