

Polski pils

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **17.5**
- 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 **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 **17 liter(s)**
- Total mash volume **22.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 4.6 kg (81.4%) | 80.5 % | 2 |
| Grain | Strzegom Karmel 600 | 0.4 kg (7.1%) | 68 % | 601 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.8%) | 79 % | 16 |
| Grain | Zakwaszający | 0.15 kg (2.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 30 min | 3.7 % |
| Boil | Marynka | 25 g | 60 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| W35 german lager | Lager | Dry | 10 g | Gozdawa |