

# Polski Pils

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **5.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (53.6%)   | 80 %  | 4   |
| Grain | Strzegom Wiedeński  | 2.5 kg (44.6%) | 79 %  | 10  |
| Grain | Karmelowy Czerwony  | 0.1 kg (1.8%)  | 75 %  | 59  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 35 g   | 60 min | 8 %        |
| Boil    | Sybilla           | 30 g   | 15 min | 3.5 %      |
| Boil    | Lublin (Lubelski) | 50 g   | 3 min  | 4 %        |

## Yeasts

| Name                         | Type  | Form   | Amount | Laboratory |
|------------------------------|-------|--------|--------|------------|
| WLP800 - Pilsner Lager Yeast | Lager | Liquid | 200 ml | White Labs |