

# Polski Pils

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **4.4**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Briess DME - Pilsen Light  | 4 kg (76.2%)    | 95 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1.25 kg (23.8%) | 79 %  | 16  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | cascade | 32 g   | 15 min | 7 %        |
| Boil    | chinook | 32 g   | 60 min | 9 %        |

## Yeasts

| Name   | Type  | Form  | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| W34/70 | Lager | Slant | 100 ml | ---        |