

# warka#5 Polski Pils

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **44**
- SRM **5.1**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **21.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Słód pilzneński<br>Viking Malt   | 4 kg (88.9%)   | --- % | 4   |
| Grain | Słód karmelowy 30<br>Viking Malt | 0.5 kg (11.1%) | --- % | 35  |

## Hops

| Use for | Name                          | Amount | Time   | Alpha acid |
|---------|-------------------------------|--------|--------|------------|
| Boil    | Chmiel Marynka<br>PolishHops  | 50 g   | 50 min | 7 %        |
| Boil    | Chmiel Lubelski<br>PolishHops | 50 g   | 5 min  | 3.5 %      |

## Yeasts

| Name  | Type  | Form | Amount | Laboratory      |
|---|-------|------|--------|-----------------|
| Mangrove Jack's<br>M54 Californian<br>Lager | Lager | Dry  | 10 g   | Mangrove Jack's |