

# Polski lager Tomyski

---

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **15**
- SRM **3.3**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **62 C**, Time **55 min**
- Temp **70 C**, Time **20 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **20 min** at **70C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.8 kg (77.6%)	81 %	4
Grain	Pszeniczny	0.5 kg (10.2%)	85 %	4
Grain	Strzegom Wiedeński	0.6 kg (12.2%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	45 g	65 min	2.8 %
Whirlpool	Tomyski	55 g	10 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	250 ml	Fermentum Mobile