

Polish P/L

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **3.9**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (89.3%)	80 %	4
Grain	Monachijski	0.2 kg (7.1%)	80 %	16
Grain	Weyermann - Carapils	0.1 kg (3.6%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	3.6 %
Boil	Lublin (Lubelski)	15 g	15 min	3.6 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	0 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis