Polskie jasne 12blg 20l

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **31**
- SRM **4.2**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **20 %**
- Size with trub loss **25 liter(s)**
- Boil time **70 min**
- Evaporation rate **18 %/h**
- Boil size **33.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.7 kg *(95%)*	81 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg *(5%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.