

## #10 Polish Lager

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- Gravity **11.9 BLG**
- ABV ---
- IBU **33**
- SRM **8.1**
- Style **Standard American Lager**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **72 C**, Time **60 min**
- Temp **75 C**, Time **3 min**

### Mash step by step

- Heat up **17.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **72C**
- Keep mash **3 min** at **75C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.2 kg (71.2%)	80 %	4
Grain	Strzegom Pale Ale	1.2 kg (20.3%)	79 %	6
Grain	Strzegom Karmel 150	0.5 kg (8.5%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Octawia	35 g	40 min	7.8 %
Boil	Puławski	35 g	20 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Lager	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	10 min

## Notes

- 20/03/2017: Gęstość 12BLG  
02/04/2017: Gęstość 2BLG  
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