

Oszukany polski pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **4.4**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **8.9 liter(s)** of strike water to **56.5C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.3 kg (90.9%) | 81 % | 4 |
| Grain | Cara-Pils/Dextrine | 0.2 kg (7.9%) | 72 % | 4 |
| Grain | Weyermann Caramunich 3 | 0.03 kg (1.2%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Marynka | 7.5 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 10 min | 4 % |
| Aroma (end of boil) | Sybilla | 15 g | 10 min | 3.5 % |
| Dry Hop | Lublin (Lubelski) | 15 g | 5 day(s) | 4 % |
| Dry Hop | Sybilla | 15 g | 5 day(s) | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |