

# Pils Polski

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **5.4**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (75%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (25%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	6.2 %
Boil	Cascade PL	25 g	10 min	6.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis