

## #11 Polish Lager v.2

- Gravity **11 BLG**
- ABV ---
- IBU **24**
- SRM **8**
- Style **Lite American Lager**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **55 C**, Time **15 min**
- Temp **73 C**, Time **45 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **73C**
- Keep mash **10 min** at **75C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (63.6%)	80 %	4
Grain	Strzegom Pale Ale	1.5 kg (27.3%)	79 %	6
Grain	Strzegom Karmel 150	0.5 kg (9.1%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	35 g	30 min	6 %
Boil	Octawia	35 g	10 min	7.8 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min

## Notes

- 07/04/2017: Zacieranie 12 BLG  
24/04/2017: Butelkowanie 3 BLG  
*Apr 7, 2017, 2:10 PM*