

# Lager polski

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **4.6**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Monachijski	1 kg (16.7%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	3 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP800 - Pilsner Lager Yeast	Lager	Slant	1000 ml	White Labs