

# 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