

# Pils Polski

---

- Gravity **13.3 BLG**
- ABV ---
- IBU **30**
- SRM **5.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (79.4%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (7.9%)	78 %	4
Grain	Strzegom Monachijski typ I	0.8 kg (12.7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	60 g	60 min	4.5 %
Boil	Lublin (Lubelski)	30 g	20 min	3.6 %
Boil	Lublin (Lubelski)	30 g	0 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	200 ml	Fermentum Mobile