

# Pils polski

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **43**
- SRM **4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (50%)	79 %	5
Grain	Pilzneński	3 kg (50%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	8 %
Boil	Marynka	20 g	30 min	8 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %
Boil	Lublin (Lubelski)	20 g	5 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	1 min	4 %