

# Pils Polski

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- Gravity **11.7 BLG**
- ABV ---
- IBU **26**
- SRM **6.2**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.8 kg (50.9%) | 80 %  | 4   |
| Grain | Strzegom karmel 30  | 0.5 kg (9.1%)  | 78 %  | 30  |
| Grain | Strzegom Wiedeński  | 1 kg (18.2%)   | 79 %  | 10  |
| Grain | Strzegom Pale Ale   | 1.2 kg (21.8%) | 79 %  | 6   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Sybilla           | 50 g   | 60 min | 4.5 %      |
| Boil    | Lublin (Lubelski) | 20 g   | 20 min | 3.6 %      |
| Boil    | Lublin (Lubelski) | 20 g   | 0 min  | 3.6 %      |

## Yeasts

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