

# Piwo.org Pils Poznański

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **66**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.4 liter(s)**

## Fermentables

| Type  | Name                                      | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 7.35 kg (100%) | 80 %  | 4   |

## Hops

| Use for             | Name              | Amount  | Time   | Alpha acid |
|---------------------|-------------------|---------|--------|------------|
| Boil                | Marynka           | 36.76 g | 75 min | 10 %       |
| Boil                | Marynka           | 36.76 g | 45 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 44.12 g | 15 min | 4 %        |

## Yeasts

| Name             | Type  | Form | Amount  | Laboratory |
|------------------|-------|------|---------|------------|
| Saflager W 34/70 | Lager | Dry  | 22.06 g | Fermentis  |