

# polish ale

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **30**
- SRM **4.4**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (82%)	81 %	5
Grain	Weyermann - Carapils	0.6 kg (9.8%)	78 %	4
Grain	płatki ryżowe	0.5 kg (8.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	marynka	15 g	30 min	6.8 %
Boil	Lublin (Lubelski)	15 g	30 min	4 %
Boil	Saaz (Czech Republic)	30 g	5 min	4.5 %
Whirlpool	Saaz (Czech Republic)	20 g	---	4.5 %
Mash	Saaz (Czech Republic)	50 g	---	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34	Lager	Slant	100 ml	---

## Notes

- Do zacierania poszło 50 gramów szyszek Saaz. Wyszło 20 litrów około 13blg.  
*Mar 1, 2020, 9:19 PM*