

# Polish Lager 12 BLG

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **3.5**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **10 %**
- Size with trub loss **37.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **43.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **70 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **75 min** at **70C**
- Keep mash **10 min** at **76C**
- Sparge using **27.7 liter(s)** of **76C** water or to achieve **43.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	8 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	30 min	8 %
Boil	Lubelski	50 g	7 min	3.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	---

## Notes

- Starter drożdżowy (z wykorzystaniem ok 100ml "Ekstrakt Słodowy Pilzneński Bruntal") wykonany na 1 dzień przed zadaniem i intensywnie natleniany.  
*Feb 16, 2021, 1:44 PM*