

Polish Lager v2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **65**
- SRM **3.9**

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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2 kg (46.5%)	80.5 %	6
Grain	BESTMALZ - Best Pilsen	2 kg (46.5%)	80.5 %	4
Grain	Strzegom Pszeniczny	0.3 kg (7%)	81 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga-szyszka	40 g	60 min	11 %
Whirlpool	Lublin (Lubelski)	100 g	20 min	4 %
Whirlpool	Lublin (Lubelski)	50 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2272 North American Lager	Lager	Liquid	1000 ml	---