

# Polish Pils

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **43**
- SRM **3.3**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (95.8%)	82 %	4
Grain	Weyermann - Carapils	0.175 kg (4.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	90 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	80 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Dry	22 g	---

## Notes

- chmiel dodano w formie szyszek  
*Oct 26, 2024, 11:31 AM*