

PolPils

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **4.6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2.5 kg (100%)	78 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	8 g	60 min	11.2 %
Whirlpool	Marynka	16 g	15 min	10 %
Dry Hop	Marynka	16 g	30 day(s)	10 %
Dry Hop	Książęcy	50 g	3 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
lager yeast	Lager	Liquid	200 ml	Yeast Side Labs