

Polski Lager

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **2.5**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **700 liter(s)**
- Trub loss **5 %**
- Size with trub loss **735 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **885.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **480 liter(s)**
- Total mash volume **640 liter(s)**

Steps

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

Mash step by step

- Heat up **480 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **565.5 liter(s)** of **76C** water or to achieve **885.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	160 kg (100%)	80.5 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	700 g	60 min	10 %
Boil	Lublin (Lubelski)	500 g	15 min	4 %