

# Polski Lager I

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **5**
- Style **Premium American Lager**

## 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 **35 %/h**
- Boil size **15.5 liter(s)**

## Mash information

- Mash efficiency **75.1 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsneński	1.6 kg (66.7%)	80 %	4
Grain	Weyermann - Monachijski I	0.7 kg (29.2%)	80 %	16
Grain	Weyermann - Zakwaszający	0.1 kg (4.2%)	75 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	PL lunga	5 g	60 min	12.5 %
Boil	PL lunga	5 g	30 min	12.5 %
Boil	PL lunga	15 g	5 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	80 ml	Fermentis