

# Polski Pils

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **5.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (53.6%)	80 %	4
Grain	Strzegom Wiedeński	2.5 kg (44.6%)	79 %	10
Grain	Karmelowy Czerwony	0.1 kg (1.8%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	8 %
Boil	Sybilla	30 g	15 min	3.5 %
Boil	Lublin (Lubelski)	50 g	3 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP800 - Pilsner Lager Yeast	Lager	Liquid	200 ml	White Labs