

polski pils

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **36**
- SRM **3.2**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (84.2%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (10.5%) | 78 % | 4 |
| Grain | zakwaszający | 0.25 kg (5.3%) | --- % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil | Oktawia | 15 g | 60 min | 7.8 % |
| Boil | Marynka | 15 g | 45 min | 9.5 % |
| Boil | Lublin (Lubelski) | 15 g | 30 min | 4 % |
| Boil | Oktawia | 5 g | 15 min | 7.1 % |
| Boil | Marynka | 5 g | 15 min | 10 % |
| Boil | Lublin (Lubelski) | 5 g | 15 min | 4 % |
| Whirlpool | Oktawia | 10 g | 0 min | 7.1 % |
| Whirlpool | Marynka | 10 g | 0 min | 10 % |
| Whirlpool | Lublin (Lubelski) | 10 g | 0 min | 4 % |
| Dry Hop | Oktawia | 50 g | 3 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|--------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 120 ml | Fermentum Mobile |