Pils Polski

- Gravity **11.7 BLG**
- ABV **---**
- IBU **26**
- SRM **6.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.8 kg *(50.9%)*	80 %	4
Grain	Strzegom karmel 30	0.5 kg *(9.1%)*	78 %	30
Grain	Strzegom Wiedeński	1 kg *(18.2%)*	79 %	10
Grain	Strzegom Pale Ale	1.2 kg *(21.8%)*	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	4.5 %
Boil	Lublin (Lubelski)	20 g	20 min	3.6 %
Boil	Lublin (Lubelski)	20 g	0 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	200 ml	Fermentum Mobile

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.