# Polski Pils

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **3.7**
- Style **German Pilsner (Pils)**

## 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Pilzneński | 5.5 kg *(100%)* | 81 % | 4 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Marynka | 30 g | 50 min | 9.5 % |
| Boil | Sybilla | 20 g | 15 min | 7 % |
| Aroma (end of boil) | Sybilla | 30 g | 5 min | 7 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry | 11 g | Mangrove Jack's |