

Pils Polski

- Gravity **13.3 BLG**
- ABV ---
- IBU **30**
- SRM **5.4**
- 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 **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (79.4%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (7.9%) | 78 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.8 kg (12.7%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Sybilla | 60 g | 60 min | 4.5 % |
| Boil | Lublin (Lubelski) | 30 g | 20 min | 3.6 % |
| Boil | Lublin (Lubelski) | 30 g | 0 min | 3.6 % |

Yeasts

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