

Polski lager Tomyski

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **15**
- SRM **3.3**
- Style **Classic American Pilsner**

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 **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **62 C**, Time **55 min**
- Temp **70 C**, Time **20 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **20 min** at **70C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.8 kg (77.6%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (10.2%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.6 kg (12.2%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Tomyski | 45 g | 65 min | 2.8 % |
| Whirlpool | Tomyski | 55 g | 10 min | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|--------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 250 ml | Fermentum Mobile |