

# Polski Pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **3.5**

## Batch size

- Expected quantity of finished beer **27.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (96%)	80 %	4
Grain	CaramelPils Bestmalz	0.2 kg (3.2%)	80 %	4
Grain	Zakwaszający Weyermann	0.05 kg (0.8%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.8 %
Aroma (end of boil)	Lubelski	50 g	5 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W34/70	Lager	Dry	23 g	Fermentis