

## #10 Polish Lager

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- Gravity **11.9 BLG**
- ABV ---
- IBU **33**
- SRM **8.1**
- Style **Standard American Lager**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **72 C**, Time **60 min**
- Temp **75 C**, Time **3 min**

### Mash step by step

- Heat up **17.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **72C**
- Keep mash **3 min** at **75C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński    | 4.2 kg (71.2%) | 80 %  | 4   |
| Grain | Strzegom Pale Ale      | 1.2 kg (20.3%) | 79 %  | 6   |
| Grain | Strzegom Karmel<br>150 | 0.5 kg (8.5%)  | 75 %  | 150 |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Octawia  | 35 g   | 40 min | 7.8 %      |
| Boil    | Puławski | 35 g   | 20 min | 6 %        |

### Yeasts

| Name                    | Type  | Form | Amount | Laboratory |
|-------------------------|-------|------|--------|------------|
| Danstar -<br>Nottingham | Lager | Dry  | 11.5 g | ---        |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 4 g    | Boil    | 10 min |

## Notes

- 20/03/2017: Gęstość 12BLG  
02/04/2017: Gęstość 2BLG  
*Mar 22, 2017, 6:57 AM*