

## #183 Polski Lager

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **40**
- SRM **3.7**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

### Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

### Steps

- Temp **64 C**, Time **65 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **65 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

### Fermentables

| Type  | Name                              | Amount        | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 6 kg (95.2%)  | 81 %  | 4   |
| Grain | Weyermann - Carapils              | 0.3 kg (4.8%) | 78 %  | 4   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Magnum pl         | 30 g   | 25 min | 13.5 %     |
| Boil    | Lublin (Lubelski) | 50 g   | 10 min | 4 %        |
| Boil    | Magnum            | 20 g   | 10 min | 13.5 %     |

### Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 200 ml | Fermentis  |