

## Polish Lager 12blg

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **3.9**
- Style **Standard American Lager**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **51.8 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **42 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7.2 kg (85.7%)	82 %	4
Grain	Monachijski	1.2 kg (14.3%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	30 min	10 %
Boil	Marynka	40 g	7 min	10 %
Boil	Lublin (Lubelski)	50 g	7 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	66 g	Fermentis