

Polish pils

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **38**
- SRM **3.6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (90.9%)	82 %	4
Grain	Strzegom Wiedeński	0.4 kg (9.1%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	50 min	11 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %
Whirlpool	Lublin (Lubelski)	15 g	0 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	10 min