

# Polski Lager

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **2.5**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **700 liter(s)**
- Trub loss **5 %**
- Size with trub loss **735 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **885.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **480 liter(s)**
- Total mash volume **640 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **480 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **565.5 liter(s)** of **76C** water or to achieve **885.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield  | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt | 160 kg (100%) | 80.5 % | 2   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 700 g  | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 500 g  | 15 min | 4 %        |