

# Polski lager lunga

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **20**
- SRM **3.1**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **70 C**, Time **30 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **70C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 4.1 kg (80.4%) | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (9.8%)  | 78 %  | 4   |
| Grain | Pszeniczny           | 0.5 kg (9.8%)  | 85 %  | 4   |

## Hops

| Use for   | Name  | Amount | Time   | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil      | lunga | 18 g   | 65 min | 12 %       |
| Whirlpool | lunga | 80 g   | 0 min  | 12 %       |

## Yeasts

| Name                 | Type  | Form   | Amount | Laboratory       |
|----------------------|-------|--------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 250 ml | Fermentum Mobile |