

# Polski pils

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **17.5**
- Style **Bohemian Pilsener**

## 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 **17 liter(s)**
- Total mash volume **22.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.6 kg (81.4%)	80.5 %	2
Grain	Strzegom Karmel 600	0.4 kg (7.1%)	68 %	601
Grain	Strzegom Monachijski typ I	0.5 kg (8.8%)	79 %	16
Grain	Zakwaszający	0.15 kg (2.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	30 min	3.7 %
Boil	Marynka	25 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W35 german lager	Lager	Dry	10 g	Gozdawa