

Polski Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **5.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (53.6%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 2.5 kg (44.6%) | 79 % | 10 |
| Grain | Karmelowy Czerwony | 0.1 kg (1.8%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 8 % |
| Boil | Sybilla | 30 g | 15 min | 3.5 % |
| Boil | Lublin (Lubelski) | 50 g | 3 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|-------|--------|--------|------------|
| WLP800 - Pilsner Lager Yeast | Lager | Liquid | 200 ml | White Labs |