

## #183 Polski Lager

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **40**
- SRM **3.7**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

### Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

### Steps

- Temp **64 C**, Time **65 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **65 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	6 kg (95.2%)	81 %	4
Grain	Weyermann - Carapils	0.3 kg (4.8%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum pl	30 g	25 min	13.5 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %
Boil	Magnum	20 g	10 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis