

Lager polski

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **4.6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (83.3%) | 80 % | 4 |
| Grain | Monachijski | 1 kg (16.7%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 30 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 3 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|-------|-------|---------|------------|
| WLP800 - Pilsner Lager Yeast | Lager | Slant | 1000 ml | White Labs |