

## pils polaris

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- Gravity **12.4 BLG**
- ABV ---
- IBU **70**
- SRM **3.8**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (94.3%)	80.5 %	2
Grain	Strzegom Karmel 30	0.3 kg (5.7%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	20 g	40 min	19 %
Aroma (end of boil)	Polaris	50 g	10 min	19 %