

# Polish Lager

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **55**
- SRM **4.5**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **63 C**, Time **25 min**
- Temp **65 C**, Time **25 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **25 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                                  | Amount        | Yield  | EBC |
|-------|---------------------------------------|---------------|--------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 2 kg (47.6%)  | 80 %   | 5   |
| Grain | BESTMALZ - Best Vienna                | 2 kg (47.6%)  | 80.5 % | 9   |
| Grain | Strzegom Pszeniczny                   | 0.2 kg (4.8%) | 81 %   | 10  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | lunga   | 20 g   | 60 min | 10 %       |
| Boil                | lunga   | 10 g   | 30 min | 10 %       |
| Aroma (end of boil) | Oktawia | 15 g   | 20 min | 7.1 %      |
| Whirlpool           | Oktawia | 40 g   | 20 min | 7.1 %      |
| Whirlpool           | Oktawia | 40 g   | 15 min | 7.1 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                         |       |        |         |             |
|-------------------------|-------|--------|---------|-------------|
| Wyeast - Bohemian Lager | Lager | Liquid | 1000 ml | Wyeast Labs |
|-------------------------|-------|--------|---------|-------------|

## Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=8HX0D62>  
*Mar 10, 2019, 7:02 AM*