

# Polski Pils

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **4.4**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess DME - Pilsen Light	4 kg (76.2%)	95 %	4
Grain	Strzegom Monachijski typ I	1.25 kg (23.8%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	cascade	32 g	15 min	7 %
Boil	chinook	32 g	60 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Slant	100 ml	---