

Polski pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **4.2**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (88.2%)	80 %	4
Grain	Monachijski	0.6 kg (11.8%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rody chodowlane	20 g	40 min	9.3 %
Boil	Rody chodowlane	30 g	10 min	9.3 %
Whirlpool	Nectaron	20 g	0 min	10.5 %