

Polski Pils

- Gravity **10 BLG**
- ABV **4 %**
- IBU **49**
- SRM **6.3**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (50%) | 81 % | 4 |
| Grain | Castle Malting - Pilzneński 6-rzędowy | 1 kg (25%) | 80 % | 5 |
| Grain | Monachijski | 0.5 kg (12.5%) | 80 % | 16 |
| Grain | Caramunich® typ I | 0.4 kg (10%) | 73 % | 80 |
| Grain | Weyermann - Carapils | 0.1 kg (2.5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 40 g | 40 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 20 min | 4 % |
| Boil | Lublin (Lubelski) | 10 g | 2 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|------|--------|--------------------|
| W34/70 | Lager | Dry | 11 g | Fermentis Saflager |

Notes

- Rozlano 07.09.2017 40 butelek. Cukier 110 g.
Sep 17, 2017, 12:25 PM