

# 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*