

PilsPolski

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **40**
- SRM **4.1**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **45.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10 kg (90.9%)	80 %	4
Grain	Weyermann - Carapils	1 kg (9.1%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8.4 %
Boil	Marynka	50 g	30 min	8.4 %
Aroma (end of boil)	Lublin (Lubelski)	200 g	0 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	46 g	---