Polish Lager 12blg

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- SRM **3.9**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **26.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg *(85.7%)*	82 %	4
Grain	Monachijski	0.75 kg *(14.3%)*	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	30 min	10 %
Boil	Marynka	25 g	7 min	10 %
Boil	Lublin (Lubelski)	31.25 g	7 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	41.25 g	Fermentis