

# Pils po Polsku

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **37**
- SRM **3.8**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.6 kg (87.8%)	80 %	4
Grain	Monachijski	0.5 kg (12.2%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	30 min	10 %
Boil	Lublin (Lubelski)	30 g	2 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis S-23	Ale	Dry	11.5 g	Fermentis