

pils polski

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **36**
- SRM **4.3**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (75%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (25%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |
| Boil | Cascade PL | 25 g | 10 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|------|--------|------------|
| Drożdże Gozdawa W 34/70 | Lager | Dry | 10 g | --- |