

# PilsPolex

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **4.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **32 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **32 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (83.3%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (8.3%)	75 %	30
Grain	Acid Malt	0.5 kg (8.3%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	3.5 %
Boil	Sybilla	50 g	0 min	3.5 %
Dry Hop	Sybilla	50 g	4 day(s)	3.5 %
Boil	lunga	50 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Liquid	1000 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc	12.5 g	Boil	10 min
Water Agent	Chlorek wapnia	5 g	Mash	1 min
Other	Witamina C	2 g	Bottling	---