

# Polish Pils

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **40**
- SRM **3.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (83.3%)	80 %	4
Grain	Briess - Carapils Malt	0.1 kg (4.2%)	74 %	3
Grain	Rice, Flaked	0.2 kg (8.3%)	70 %	2
Grain	Melanoiden Malt	0.1 kg (4.2%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	45 min	11 %
Boil	lunga	5 g	30 min	11 %
Boil	lunga	10 g	15 min	11 %
Boil	Oktawia	15 g	15 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	150 ml	Fermentis