

POLISH PILSNER

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **38**
- SRM **4.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 5 kg (87%) | 80 % | 4 |
| Grain | Viking Munich Malt | 0.5 kg (8.7%) | 78 % | 18 |
| Grain | Weyermann - Carapils | 0.25 kg (4.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Oktawia | 25 g | 30 min | 7.1 % |
| Boil | Pałacowy | 25 g | 30 min | 8.5 % |
| Boil | Oktawia | 25 g | 5 min | 7.1 % |
| Boil | Pałacowy | 25 g | 5 min | 8.5 % |
| Boil | Oktawia | 75 g | 1 min | 7.1 % |
| Boil | Pałacowy | 25 g | 1 min | 8.5 % |
| Dry Hop | Oktawia | 25 g | 2 day(s) | 7.1 % |
| Dry Hop | Pałacowy | 25 g | 2 day(s) | 8.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-----------------|-----|------|--------|
| Fining | Wirflock T | 1 g | Boil | 10 min |
| Water Agent | Gips Piwowarski | 4 g | Mash | 70 min |