

Polski Pils 12 BLG

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **41**
- SRM **3.4**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **29.8 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **27.5 liter(s)** of **76C** water or to achieve **48.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 7 kg (82.4%) | 80 % | 4 |
| Grain | Karmelowy (CaraPils 3-5 EBC Weyermann) | 1 kg (11.8%) | 75 % | 5 |
| Grain | Pszeniczny | 0.5 kg (5.9%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 8.8 % |
| Boil | Marynka | 35 g | 30 min | 8.8 % |
| Boil | Lublin (Lubelski) | 25 g | 30 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Ale | Slant | 100 ml | Fermentum Mobile |