

Prosty Polski Pils #1

- Gravity **33.5 BLG**
- ABV **17.3 %**
- IBU **27**
- SRM **7.2**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **12.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **0.4 liter(s)** of **76C** water or to achieve **12.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Strzegom Pilzneński | 6 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 7.4 % |
| Boil | Lubelski | 20 g | 30 min | 2.6 % |
| Boil | lubelski | 30 g | 15 min | 2.6 % |
| Aroma (end of boil) | Lubelski | 30 g | 0 min | 2.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| 34/70 | Lager | Dry | 22 g | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5 g | Boil | 10 min |