# pils polska

- Gravity 12.1 BLG
- ABV 4.9 %
- IBU **21**
- SRM **4.1**

### **Batch size**

- Expected quantity of finished beer 75 liter(s)
- Trub loss 2 %
- Size with trub loss 77.3 liter(s)
- Boil time 80 min
- Evaporation rate 5 %/h
- Boil size 83.2 liter(s)

## **Mash information**

- Mash efficiency 80 %
- Liquor-to-grist ratio 3 liter(s) / kg
- Mash size 46.2 liter(s)
- Total mash volume 61.6 liter(s)

### Steps

- Temp 50 C, Time 10 min
  Temp 62 C, Time 30 min
  Temp 72 C, Time 40 min

# Mash step by step

- Heat up 46.2 liter(s) of strike water to 55C
- Add grains
- Keep mash 10 min at 50C
- Keep mash 30 min at 62C
- Keep mash 40 min at 72C
- Sparge using 52.4 liter(s) of 76C water or to achieve 83.2 liter(s) of wort

### **Fermentables**

Туре	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	12.4 kg <i>(80.6%)</i>	80 %	4
Grain	Monachijski	2.08 kg <i>(13.5%)</i>	80 %	16
Grain	Weyermann - Carapils	0.78 kg <i>(5.1%)</i>	78 %	4
Grain	zakwaszający	0.13 kg <i>(0.8%)</i>	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	30 g	80 min	12 %
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	60 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	60 g	1 min	4.5 %

#### **Yeasts**

Name	Туре	Form	Amount	Laboratory
	''			,

braniewo Lager Slant 500 ml	Fermentis Division of S.I.Lesaffre
-----------------------------	------------------------------------

# **Extras**

Туре	Name	Amount	Use for	Time
Fining	Mech irlandzki	18.75 g	Boil	15 min