

Polish Pils

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **3.9**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (87.9%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (11%) | 79 % | 16 |
| Grain | zakwaszający | 0.05 kg (1.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Boil | Sybilla | 25 g | 15 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|-------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Slant | 200 ml | Fermentum Mobile |

Notes

- Zacieranie dekokcyjne jednowarowe
 1. podgrzewamy do 62/63°C - 10 minut
 2. odbieramy 1/3 dekoktu - dekokt podgrzewamy do 72°C i trzymamy 15 minut
główny zacier utrzymujemy przy 62-64°C
 3. zagotowujemy dekokt, gotujemy 15-20min
 4. dodajemy dekokt do zacieru głównego, ustalamy temp na 72°C - 30 min
 5. Mash out 76-78°C
 7. wyśładzanie*Feb 1, 2018, 8:38 PM*