Polski Pilsner

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **43**
- SRM **8.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **36.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.1 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **56.8C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **36.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.8 kg *(76.2%)*	81 %	4
Grain	Monachijski	1 kg *(15.9%)*	80 %	16
Grain	Strzegom Karmel 150	0.5 kg *(7.9%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10.5 %
Boil	Marynka	20 g	30 min	10.5 %
Boil	Lublin (Lubelski)	30 g	15 min	3.5 %
Boil	Lublin (Lubelski)	30 g	40 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-23	Lager	Slant	200 ml	Wyeast

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.