

Polish Hoppy Pils

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **45**
- SRM **4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **71 C**, Time **20 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **71C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rahr - Premium Pilsner Malt	3.5 kg (83.3%)	80 %	4
Grain	Monachijski	0.4 kg (9.5%)	80 %	16
Grain	Weyermann - Carapils	0.3 kg (7.1%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	80 min	10 %
Boil	Marynka	15 g	30 min	10 %
Aroma (end of boil)	Marynka	15 g	5 min	10 %
Whirlpool	Amora Preta	50 g	10 min	9 %
Whirlpool	Książęcy	50 g	3 min	7.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	150 ml	Omega