

Pils polski 12°

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **55**
- SRM **4.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **90 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **55.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **90 min** at **72C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (75%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (25%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	90 min	13 %
Boil	Cascade PL	25 g	30 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	200 ml	Fermentum Mobile