

# Pils poznański

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **3.6**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **30 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **30 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (100%)	80 %	4
64 - 15 min, 72 - 45 min, 78 - filtracja				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	30 min	10 %
Aroma (end of boil)	Marynka	25 g	0 min	10 %
Boil	Lublin (Lubelski)	30 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Czech Pilsner	Lager	Dry	10 g	Gozdawa

## Notes

- Wg receptury Artura Olendra (II miejsce w kategorii pils niemiecki w 2011).  
12 dni burzliwa (10 stopni), 22 dni cicha (10 stopni). Blg końcowe - 3, cukier 1,8g na litra (chyba za mało).  
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