

POLISH PILSNER

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **38**
- SRM **4.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (87%)	80 %	4
Grain	Viking Munich Malt	0.5 kg (8.7%)	78 %	18
Grain	Weyermann - Carapils	0.25 kg (4.3%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	25 g	30 min	7.1 %
Boil	Pałacowy	25 g	30 min	8.5 %
Boil	Oktawia	25 g	5 min	7.1 %
Boil	Pałacowy	25 g	5 min	8.5 %
Boil	Oktawia	75 g	1 min	7.1 %
Boil	Pałacowy	25 g	1 min	8.5 %
Dry Hop	Oktawia	25 g	2 day(s)	7.1 %
Dry Hop	Pałacowy	25 g	2 day(s)	8.5 %

Extras

Type	Name	Amount	Use for	Time
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Fining	Wirflock T	1 g	Boil	10 min
Water Agent	Gips Piwowarski	4 g	Mash	70 min