

# Polski pils

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **45**
- SRM **4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **44.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pilzneński                 | 7 kg (73.7%)  | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I | 2 kg (21.1%)  | 79 %  | 16  |
| Grain | Weyermann - Carapils       | 0.5 kg (5.3%) | 78 %  | 4   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| First Wort          | Marynka           | 65 g   | 70 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 250 g  | 5 min  | 4 %        |

## Yeasts

| Name                             | Type  | Form   | Amount | Laboratory  |
|----------------------------------|-------|--------|--------|-------------|
| Wyeast - Octoberfest Lager Blend | Lager | Liquid | 50 ml  | Wyeast Labs |