

# polski pils

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **41**
- SRM **4.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **74 C**, Time **50 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **50 min** at **74C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4.35 kg (87%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (10%)	79 %	10
Grain	Caramunich® typ I	0.15 kg (3%)	73 %	90

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Puławski	30 g	15 min	8.9 %
Aroma (end of boil)	Puławski	35 g	0 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
bavarian lager	Lager	Liquid	2000 ml	---