

# Polski Pils

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **3.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **67 C**, Time **65 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.2 kg (92.9%)	82 %	4
Grain	Weyermann - Carapils	0.4 kg (7.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	5 g	60 min	5.5 %
Boil	Tradition	45 g	45 min	5.5 %
Boil	Tradition	20 g	30 min	5.5 %
Aroma (end of boil)	Tradition	30 g	5 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis

## Notes

- Woda RO:kran 2:1  
zacieranie 21L -> kwas mlekowy 2ml  
wysładzanie 15L -> kwas mlekowy 1.5 ml  
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