

# Polski Pilsner

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **43**
- SRM **8.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **36.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.1 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **56.8C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **36.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński          | 4.8 kg (76.2%) | 81 %  | 4   |
| Grain | Monachijski         | 1 kg (15.9%)   | 80 %  | 16  |
| Grain | Strzegom Karmel 150 | 0.5 kg (7.9%)  | 75 %  | 150 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 20 g   | 60 min | 10.5 %     |
| Boil    | Marynka           | 20 g   | 30 min | 10.5 %     |
| Boil    | Lublin (Lubelski) | 30 g   | 15 min | 3.5 %      |
| Boil    | Lublin (Lubelski) | 30 g   | 40 min | 3.5 %      |

## Yeasts

| Name | Type  | Form  | Amount | Laboratory |
|------|-------|-------|--------|------------|
| S-23 | Lager | Slant | 200 ml | Wyeast     |