

Pils polski

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **3.5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **36.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **24.7 liter(s)** of **76C** water or to achieve **36.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 5 kg (87.7%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.3 kg (5.3%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.3 kg (5.3%) | 78 % | 4 |
| Grain | Acid Malt | 0.1 kg (1.8%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Premiant | 50 g | 60 min | 8.4 % |
| Boil | Saaz (Czech Republic) | 15 g | 25 min | 3 % |
| Boil | Saaz (Czech Republic) | 15 g | 5 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry | 23 g | Fermentis |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Gotowanie łącznie 90 minut. Burzliwa 2 tyg, lagerowanie 2 tyg.
Oct 10, 2023, 3:11 PM