

# Pils Polski

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **4.2**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **64.4 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **75.6 C**, Time **5 min**

## Mash step by step

- Heat up **10.9 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **60 min** at **64.4C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **75.6C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.34 kg (86%)	80 %	4
Grain	Strzegom Karmel 30	0.14 kg (5.1%)	75 %	30
Grain	Weyermann - Carapils	0.24 kg (8.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8 %
Boil	Lublin (Lubelski)	10 g	15 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	fermentis