

Pilss polski 2

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **28**
- SRM **4.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **110 liter(s)**
- Trub loss **5 %**
- Size with trub loss **115.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **139.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **63 liter(s)**
- Total mash volume **84 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|---------------|-------|-----|
| Grain | Castle Malting - Pilszeński 6-rzędowy | 20 kg (95.2%) | 80 % | 5 |
| Grain | Biscuit Malt | 1 kg (4.8%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 70 min | 8.8 % |
| Boil | Pacific Gem | 35 g | 70 min | 13.8 % |
| Boil | Target | 30 g | 79 min | 10 % |
| Boil | Saaz (Czech Republic) | 69 g | 5 min | 4.5 % |