

polski pils

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **41**
- SRM **4.6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **74 C**, Time **50 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **50 min** at **74C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 4.35 kg (87%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (10%) | 79 % | 10 |
| Grain | Caramunich® typ I | 0.15 kg (3%) | 73 % | 90 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | Puławski | 30 g | 15 min | 8.9 % |
| Aroma (end of boil) | Puławski | 35 g | 0 min | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------|--------|---------|------------|
| bavarian lager | Lager | Liquid | 2000 ml | --- |