

Polski Pils

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **3.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **67 C**, Time **65 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5.2 kg (92.9%) | 82 % | 4 |
| Grain | Weyermann - Carapils | 0.4 kg (7.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Tradition | 5 g | 60 min | 5.5 % |
| Boil | Tradition | 45 g | 45 min | 5.5 % |
| Boil | Tradition | 20 g | 30 min | 5.5 % |
| Aroma (end of boil) | Tradition | 30 g | 5 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 300 ml | Fermentis |

Notes

- Woda RO:kran 2:1
zacieranie 21L -> kwas mlekowy 2ml
wysładzanie 15L -> kwas mlekowy 1.5 ml
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