

Polski Pils I

- Gravity **11 BLG**
- ABV ---
- IBU **29**
- SRM **4.1**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilzneński | 3.2 kg (69.6%) | 80 % | 4 |
| Grain | Weyermann - Monachijski I | 1 kg (21.7%) | 80 % | 16 |
| Grain | Weyermann - Carapils | 0.3 kg (6.5%) | 75 % | 5 |
| Grain | Weyermann - Zakwaszający | 0.1 kg (2.2%) | 75 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | PL Sybilla | 40 g | 60 min | 6 % |
| Boil | PL Sybilla | 20 g | 10 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager S-189 I | Lager | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-----|------|--------|
| Fining | Mech irlandzki | 4 g | Boil | 10 min |
|--------|----------------|-----|------|--------|