

# Polski Pils / Kveik Polish Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **33**
- SRM **4.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **93 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **27.1 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 3 kg (55%)     | 81 %  | 4   |
| Grain | Castle Pale Ale   | 2.3 kg (42.2%) | 80 %  | 8   |
| Grain | Caramunich® typ I | 0.15 kg (2.8%) | 73 %  | 80  |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Magnat   | 25 g   | 60 min | 12.4 %     |
| Boil                | EXP 2/20 | 15 g   | 15 min | 7.5 %      |
| Boil                | Książęcy | 15 g   | 15 min | 7 %        |
| Aroma (end of boil) | EXP 2/20 | 15 g   | 1 min  | 7.5 %      |
| Aroma (end of boil) | Książęcy | 15 g   | 1 min  | 7 %        |

## Notes

- Woda: <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=N9DYW5R>  
Woda 50/50: demineralizowana + kranówka z filtra  
Zacieranie: ok 1g CaCl + 6 ml kwasu mlekowego 80%  
Woda do wysładzania: ok 2g CaCl + 2,6 ml kwasu mlekowego 80%

Zacierani = 17 litrów wody, wysładzanie 28 litrów

Brzeczka przednia = 10,5 BLG

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

PIWO A - PILS: 10,7 litra, 12 BLG  
PIWO B - PALE ALE: 19,5 litra, 12 BLG

-----

PIWO A - PILS: 10,7 litra, 12 BLG  
Drożdże zadane do temp 15-16 stopni. Fermentacja w temperaturze 12-14 stopni.

24.08 - 3,2 BLG  
28.08. - 2.9 BLG (po przerwie diacetylowej 24h)  
Zlane na lagerowanie  
09.10. - 2.9 BLG

-----

PIWO B - PALE ALE: 19,5 litra, 12 BLG  
od 8.08 do 9.08 odfermentowane do 3,2 BLG (!)

20.08. - BLG = 2,9 - butelkowanie - 119 g cukru w 400 ml wody

-----

*Aug 5, 2022, 1:17 AM*