

# Polski Pilsner

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **44**
- SRM **4.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **56.8C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.3 kg (87.8%)	81 %	4
Grain	Monachijski	0.5 kg (10.2%)	80 %	16
Grain	Acid Malt	0.1 kg (2%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10.5 %
Boil	Marynka	20 g	30 min	10.5 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	3.5 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	0 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2000 - Budvar Lager	Lager	Slant	200 ml	Wyeast

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	4 g	Boil	15 min