

# Polski Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **5.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński        | 3.5 kg (70%) | 80 %  | 4   |
| Grain | Strzegom Karmel 30         | 0.4 kg (8%)  | 75 %  | 30  |
| Grain | Strzegom Monachijski typ I | 1 kg (20%)   | 79 %  | 16  |
| Grain | Carabelge                  | 0.1 kg (2%)  | 80 %  | 30  |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Lublin (Lubelski) | 50 g   | 30 min | 4 %        |
| Aroma (end of boil) | Oktawia           | 100 g  | 5 min  | 7.1 %      |

## Yeasts

| Name                         | Type  | Form   | Amount | Laboratory |
|------------------------------|-------|--------|--------|------------|
| WLP800 - Pilsner Lager Yeast | Lager | Liquid | 200 ml | White Labs |

## Extras

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

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

## Notes

- pH zacierania=5,6, pH gotowania=5,3. Schłodzić do 10st i zadać drożdże. Fermentować w 10st przez dwa dni, następnie podnosić do 14st stopniowo 1st/1dzień. Kiedy fermentacja się skończy (ok 7-10dni), schłodzić do 8st i poczekać 1 dzień. Obniżyć do 2st na cichą i utrzymywać ok 10 dni. Schłodzić do -1st na 5 dni.  
Nagazować 4,7g/l CO2  
*May 14, 2025, 2:35 PM*