

#10 Polski Pilsner - Słaby Full

- Gravity **13.3 BLG**
- ABV ---
- IBU **30**
- SRM **4.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **35 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (87%)	80 %	4
Grain	Strzegom Monachijski typ I	0.6 kg (13%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	29 g	40 min	11 %
Aroma (end of boil)	Sybilla	25 g	0 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Finning	mech	5 g	Boil	15 min