

# Potrzanowski pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **5.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **66.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **35.4 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23.6 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **54.3 liter(s)** of **76C** water or to achieve **66.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8.5 kg (72%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (16.9%)	79 %	16
Grain	strzegom red aktive	1 kg (8.5%)	80 %	35
Grain	Strzegom Pszeniczny	0.3 kg (2.5%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	90 min	6.5 %
Boil	Sybilla	50 g	60 min	6.7 %
Boil	Cascade	50 g	10 min	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s 23	Lager	Slant	600 ml	---