

Prosty Polski Pils SunnyBrewery

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **3.5**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **55 C**, Time **0 min**
- Temp **64 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **59.6C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **70 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (88.2%) | 80 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2%) | 80 % | 6 |
| Grain | Weyermann - Carapils | 0.5 kg (9.8%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 7.2 % |
| Boil | Lubelski | 30 g | 30 min | 4.7 % |
| Boil | lubelski | 30 g | 15 min | 4.7 % |
| Aroma (end of boil) | Lubelski | 40 g | 0 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|------|--------|------------|
| Gozdawa - Czech Pilsner | Lager | Dry | 10 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | Whirfloc | 1.1 g | Boil | 10 min |

Notes

- Sól zakwaszający + pilzneński dodane w 55stC
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