

# dojczye pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **3.5**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **75.6 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **75.6C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński    | 4.6 kg (89.3%) | 80 %  | 4   |
| Grain | Karamel Pils Steinbach | 0.4 kg (7.8%)  | 79 %  | 6   |
| Grain | słód zakwaszający      | 0.15 kg (2.9%) | 80 %  | 4   |

## Hops

| Use for   | Name      | Amount | Time   | Alpha acid |
|-----------|-----------|--------|--------|------------|
| Boil      | Tradition | 50 g   | 30 min | 5.5 %      |
| Boil      | Tettnang  | 25 g   | 20 min | 4 %        |
| Whirlpool | Tettnang  | 25 g   | 0 min  | 4 %        |

## Yeasts

| Name  | Type  | Form   | Amount  | Laboratory        |
|-------|-------|--------|---------|-------------------|
| fm 31 | Lager | Liquid | 1000 ml | fermentum mobilie |