

# Pils Polski

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **3.8**

## 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilsneński viking malt	3.5 kg (77.8%)	80 %	4
Grain	słód monachijski typ I	1 kg (22.2%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	chinook	25 g	30 min	8.6 %
Boil	cascade	25 g	10 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
salfager 34/70	Lager	Dry	11 g	---