

# Polish Hoppy Pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **42**
- SRM **4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **71 C**, Time **20 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **71C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 3.5 kg (83.3%) | 81 %  | 4   |
| Grain | Monachijski                       | 0.4 kg (9.5%)  | 80 %  | 16  |
| Grain | Weyermann - Carapils              | 0.3 kg (7.1%)  | 78 %  | 4   |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Marynka     | 10 g   | 80 min   | 10 %       |
| Boil                | Marynka     | 15 g   | 30 min   | 10 %       |
| Aroma (end of boil) | Marynka     | 15 g   | 5 min    | 10 %       |
| Whirlpool           | Amora Preta | 50 g   | 10 min   | 9 %        |
| Dry Hop             | Książęcy    | 50 g   | 3 day(s) | 7.6 %      |

## Yeasts

| Name          | Type | Form  | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale  | Slant | 150 ml | Omega      |