

## Polish Pils

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **3.9**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **22.8 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 4 kg (87.9%)   | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (11%)   | 79 %  | 16  |
| Grain | zakwaszający               | 0.05 kg (1.1%) | --- % | --- |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | lunga   | 20 g   | 60 min | 11 %       |
| Boil    | Sybilla | 25 g   | 15 min | 3.5 %      |

### Yeasts

| Name                 | Type  | Form  | Amount | Laboratory       |
|----------------------|-------|-------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Slant | 200 ml | Fermentum Mobile |

### Notes

- Zacieranie dekokcyjne jednowarowe
  1. podgrzewamy do 62/63°C - 10 minut
  2. odbieramy 1/3 dekoktu - dekokt podgrzewamy do 72°C i trzymamy 15 minut  
główny zacier utrzymujemy przy 62-64°C
  3. zagotowujemy dekokt, gotujemy 15-20min
  4. dodajemy dekokt do zacieru głównego, ustalamy temp na 72°C - 30 min
  5. Mash out 76-78°C
  7. wyładzanie*Feb 1, 2018, 8:38 PM*