

# Polski pils

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **45**
- SRM **4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **44.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (73.7%)	81 %	4
Grain	Strzegom Monachijski typ I	2 kg (21.1%)	79 %	16
Grain	Weyermann - Carapils	0.5 kg (5.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	65 g	70 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	250 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Octoberfest Lager Blend	Lager	Liquid	50 ml	Wyeast Labs