

# Polski Pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **45**
- SRM **3.5**
- 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 **67 C**, Time **65 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- 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	Viking Pilsner malt	3.8 kg (90.5%)	82 %	4
Grain	Weyermann - Carapils	0.4 kg (9.5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	25 g	60 min	5.5 %
Boil	Tradition	20 g	45 min	5.5 %
Boil	Tradition	20 g	30 min	5.5 %
Aroma (end of boil)	Tradition	35 g	5 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis

## Notes

- Woda RO:kran 1:1  
zacieranie 18.5L -> kwas mlekowy 2ml  
wysładzanie 9.5L -> kwas mlekowy 1.5 ml  
*Jul 15, 2024, 1:56 PM*