

# Potrzanowski pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **5.4**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **66.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **35.4 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23.6 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **54.3 liter(s)** of **76C** water or to achieve **66.1 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński        | 8.5 kg (72%)  | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 2 kg (16.9%)  | 79 %  | 16  |
| Grain | strzegom red aktive        | 1 kg (8.5%)   | 80 %  | 35  |
| Grain | Strzegom Pszeniczny        | 0.3 kg (2.5%) | 81 %  | 6   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 50 g   | 90 min | 6.5 %      |
| Boil    | Sybilla | 50 g   | 60 min | 6.7 %      |
| Boil    | Cascade | 50 g   | 10 min | 6.9 %      |

## Yeasts

| Name | Type  | Form  | Amount | Laboratory |
|------|-------|-------|--------|------------|
| s 23 | Lager | Slant | 600 ml | ---        |