

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 | --- |