

## 20.C7.6 Polish Pils One Hop

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **3.6**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (90.9%)	82 %	4
Grain	Viking dekstrynow	0.25 kg (4.5%)	80 %	8
Grain	Viking CaraBoby	0.25 kg (4.5%)	80 %	13

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	100 g	50 min	2.8 %
Aroma (end of boil)	Tomyski	30 g	10 min	2.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Kveik lutra	Lager	Dry	10 g	---