

Pilss polski 2

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **28**
- SRM **4.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **110 liter(s)**
- Trub loss **5 %**
- Size with trub loss **115.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **139.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **63 liter(s)**
- Total mash volume **84 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilszeński 6-rzędowy	20 kg (95.2%)	80 %	5
Grain	Biscuit Malt	1 kg (4.8%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	70 min	8.8 %
Boil	Pacific Gem	35 g	70 min	13.8 %
Boil	Target	30 g	79 min	10 %
Boil	Saaz (Czech Republic)	69 g	5 min	4.5 %