

# Polish Pilsner

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **4.7**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **24.6 liter(s)** of strike water to **55.9C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (50%)	82 %	4
Grain	Viking Munich Malt	1 kg (16.7%)	78 %	14
Grain	Vienna Nature - Castle Malting	2 kg (33.3%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	25 g	70 min	6.2 %
Boil	Cascade	12.5 g	70 min	8.1 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Czech Pilsner	Lager	Dry	20 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	5 min
Flavor	Trawa Cytrynowa	5 g	Boil	5 min