

# Prosty Polski Pils SunnyBrewery

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **3.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **55 C**, Time **0 min**
- Temp **64 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **59.6C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **70 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (88.2%)	80 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (2%)	80 %	6
Grain	Weyermann - Carapils	0.5 kg (9.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	7.2 %
Boil	Lubelski	30 g	30 min	4.7 %
Boil	lubelski	30 g	15 min	4.7 %
Aroma (end of boil)	Lubelski	40 g	0 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Czech Pilsner	Lager	Dry	10 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1.1 g	Boil	10 min

## Notes

- Sól zakwaszający + pilzneński dodane w 55stC  
*Apr 30, 2023, 9:33 AM*