

Polski Pils / Kveik Polish Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **33**
- SRM **4.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **93 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **27.1 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (55%)	81 %	4
Grain	Castle Pale Ale	2.3 kg (42.2%)	80 %	8
Grain	Caramunich® typ I	0.15 kg (2.8%)	73 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	60 min	12.4 %
Boil	EXP 2/20	15 g	15 min	7.5 %
Boil	Książęcy	15 g	15 min	7 %
Aroma (end of boil)	EXP 2/20	15 g	1 min	7.5 %
Aroma (end of boil)	Książęcy	15 g	1 min	7 %

Notes

- Woda: <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=N9DYW5R>
Woda 50/50: demineralizowana + kranówka z filtra
Zacieranie: ok 1g CaCl + 6 ml kwasu mlekowego 80%
Woda do wysładzania: ok 2g CaCl + 2,6 ml kwasu mlekowego 80%

Zacierani = 17 litrów wody, wysładzanie 28 litrów

Brzeczka przednia = 10,5 BLG

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

PIWO A - PILS: 10,7 litra, 12 BLG
PIWO B - PALE ALE: 19,5 litra, 12 BLG

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PIWO A - PILS: 10,7 litra, 12 BLG
Drożdże zadane do temp 15-16 stopni. Fermentacja w temperaturze 12-14 stopni.

24.08 - 3,2 BLG
28.08. - 2.9 BLG (po przerwie diacetylowej 24h)
Zlane na lagerowanie
09.10. - 2.9 BLG

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PIWO B - PALE ALE: 19,5 litra, 12 BLG
od 8.08 do 9.08 odfermentowane do 3,2 BLG (!)

20.08. - BLG = 2,9 - butelkowanie - 119 g cukru w 400 ml wody

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