

# Lager marynka + lubelski

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **5.1**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **50 C**, Time **5 min**
- Temp **54 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **30 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **10 min** at **54C**
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **30 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński  | 4 kg (72.7%)  | 80 %  | 4   |
| Grain | Viking Munich Malt   | 1 kg (18.2%)  | 78 %  | 18  |
| Grain | Viking Pale Ale malt | 0.5 kg (9.1%) | 80 %  | 5   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 30 g   | 60 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 15 min | 4 %        |

## Yeasts

| Name                          | Type  | Form | Amount | Laboratory |
|-------------------------------|-------|------|--------|------------|
| Gozdawa - W35<br>German Lager | Lager | Dry  | 10 g   | Gozdawa    |

## Notes

- Zasyt 50 stopni;

Filtracja 76 stopni;  
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