

# Lekka Marynka będzie w sam raz

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **4.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (97.8%)	82 %	4
Grain	Strzegom Karmel 150	0.1 kg (2.2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	9.7 %
Aroma (end of boil)	Marynka	20 g	15 min	10 %
Aroma (end of boil)	Marynka	20 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lalbrew Diamond Lager	Lager	Slant	300 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	8 g	Boil	15 min