

# Lubelski lekki pils

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- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **39**
- SRM **5.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **6.8 liter(s)**

## Steps

- Temp **72 C**, Time **80 min**

## Mash step by step

- Heat up **5.1 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **80 min** at **72C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.2 kg (70.6%)	79 %	10
Grain	Karmelowy Czerwony	0.25 kg (14.7%)	75 %	59
Grain	Płatki owsiane	0.25 kg (14.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	10 min	4 %
Whirlpool	Lublin (Lubelski)	40 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11 g	Fermentis Division of S.I.Lesaffre