

# MARYNKA PILS

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **10 %**
- Size with trub loss **42 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **52.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **38.6 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **30.9 liter(s)** of **76C** water or to achieve **52.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 7.17 kg (83.7%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1.4 kg (16.3%)  | 79 %  | 14  |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Magnat  | 35 g   | 60 min | 11.2 %     |
| Whirlpool | Marynka | 200 g  | 0 min  | 8.8 %      |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 32.2 g | Fermentis  |