

Marynka Pils

- Gravity **11.9 BLG**
- ABV ---
- IBU **20**
- SRM **6.6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **55 C**, Time **3 min**
- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **3 min** at **55C**
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (92.6%) | 80 % | 4 |
| Grain | Karmelowy Czerwony | 0.2 kg (3.7%) | 75 % | 59 |
| Grain | Weyermann - Caraamber | 0.2 kg (3.7%) | 75 % | 65 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 9.6 % |
| Boil | Marynka | 10 g | 20 min | 9.6 % |
| Boil | Marynka | 40 g | 0 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|--------|--------|------------|
| Saflager W 34/70 | Lager | Liquid | 200 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g | Boil | 10 min |