

# Polski lager Puławski Lembarg

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **17**
- SRM **3**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **62 C**, Time **55 min**
- Temp **70 C**, Time **20 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **20 min** at **70C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4.2 kg (89.4%)	81 %	4
Grain	Pszeniczny	0.5 kg (10.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	23 g	65 min	7 %
Aroma (end of boil)	Puławski	35 g	1 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lalemand lager	Lager	Dry	11 g	---

## Notes

- mokra szyszka  
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