

# Weselny lager

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **38**
- SRM **4.8**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **126.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **66 liter(s)**
- Total mash volume **88 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **66 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **82.5 liter(s)** of **76C** water or to achieve **126.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński        | 15 kg (68.2%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 7 kg (31.8%)  | 79 %  | 16  |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Chinook           | 100 g  | 60 min | 13 %       |
| Boil                | Lublin (Lubelski) | 100 g  | 10 min | 4 %        |
| Boil                | Magnat            | 50 g   | 10 min | 11.2 %     |
| Aroma (end of boil) | Lemon drop        | 100 g  | 0 min  | 4.6 %      |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| M36  | Ale  | Slant | 600 ml | Dom        |