marynka / lubelski lager

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **40**
- SRM **4**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **15.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg *(58.8%)*	80 %	4
Grain	Pszeniczny	1 kg *(39.2%)*	85 %	4
Grain	Aromatic Malt	0.05 kg *(2%)*	78 %	51

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	45 min	7.5 %
Boil	Marynka	7 g	5 min	7.5 %
Boil	Lublin (Lubelski)	7 g	5 min	3.5 %
Whirlpool	Marynka	28 g	15 min	7.5 %
Whirlpool	Lublin (Lubelski)	20 g	15 min	3.5 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.