LUBELAK

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **3.7**
- 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 Wiedeński	1.4 kg *(16.3%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	35 g	60 min	11.2 %
Whirlpool	Lublin (Lubelski)	100 g	0 min	4 %
Whirlpool	Lublin (Lubelski)	100 g	0 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	250 ml	Fermentis