PILS SH Lubelski

- Gravity **11 BLG**
- ABV **---**
- IBU **30**
- SRM **3.5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.9 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **71.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.75 kg *(100%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PolishHops	17 g	60 min	7.4 %
Aroma (end of boil)	Lubelski PolishHops	20 g	10 min	2.2 %
Aroma (end of boil)	Lubelski PolishHops	20 g	5 min	2.2 %
Aroma (end of boil)	Lubelski PolishHops	20 g	1 min	2.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast Staro Prague Lager	Lager	Slant	200 ml	Wyeast

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