Pils marynka

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **4.8**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **0 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **72C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4.5 kg *(69.2%)*	81 %	5
Grain	Weyermann - Carapils	1 kg *(15.4%)*	78 %	4
Grain	Strzegom Monachijski typ I	1 kg *(15.4%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	30 min	9.1 %
Boil	Lubelski	40 g	15 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	1.5 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	8 g	Boil	15 min

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Water Agent	Chlorek wapnia	10 g	Mash	60 min

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