

# PILS SH Lubelski

- Gravity **11 BLG**
- ABV **4.4 %**
- 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     |