

# Pils Jedlicki Marynka

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **4**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss --- %
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **28.3 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **22.6 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński            | 5 kg (88.5%)   | 81 %  | 4   |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (4.4%) | 75 %  | 30  |
| Grain | Płatki pszeniczne     | 0.4 kg (7.1%)  | 85 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 35 g   | 60 min | 7.3 %      |
| Boil                | Marynka | 25 g   | 15 min | 7.3 %      |
| Aroma (end of boil) | Marynka | 40 g   | 1 min  | 7.3 %      |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory                         |
|---------------|-------|------|--------|------------------------------------|
| Saflager S-23 | Lager | Dry  | 22 g   | Fermentis Division of S.I.Lesaffre |