

Weselny lager

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **38**
- SRM **4.8**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **126.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **66 liter(s)**
- Total mash volume **88 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **66 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **82.5 liter(s)** of **76C** water or to achieve **126.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 15 kg (68.2%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 7 kg (31.8%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Chinook | 100 g | 60 min | 13 % |
| Boil | Lublin (Lubelski) | 100 g | 10 min | 4 % |
| Boil | Magnat | 50 g | 10 min | 11.2 % |
| Aroma (end of boil) | Lemon drop | 100 g | 0 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| M36 | Ale | Slant | 600 ml | Dom |