

# Lubartowski PILS edycja 1

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **4.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Pilzneński             | 4 kg (87%)    | 81 %  | 4   |
| Grain | Monachijski            | 0.4 kg (8.7%) | 80 %  | 16  |
| Grain | Briess - Carapils Malt | 0.2 kg (4.3%) | 74 %  | 3   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | lunga             | 20 g   | 60 min | 11 %       |
| Boil                | Lublin (Lubelski) | 20 g   | 10 min | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g   | 5 min  | 4 %        |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 22 g   | Fermentis  |

## Extras

| Type        | Name     | Amount | Use for | Time   |
|-------------|----------|--------|---------|--------|
| Fining      | Whirfloc | 1 g    | Boil    | 10 min |
| Water Agent | NaCl     | 4 g    | Boil    | 60 min |