

Lubelski Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **3.9**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Pale Ale/Pils crisp | 5 kg (90.9%) | 83 % | 5 |
| Grain | Viking Wheat Malt | 0.5 kg (9.1%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 9 % |
| Boil | Lublin (Lubelski) | 30 g | 15 min | 3.8 % |
| Whirlpool | Lublin (Lubelski) | 35 g | 20 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|-------|-------|--------|------------|
| Novalager | Lager | Slant | 350 ml | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 10 min |